



ORNELLAIA

ORNELLAIA 2013 “L’ELEGANZA”

- BOLGHERI DOC SUPERIORE

The desire to nurture the Estate’s exceptional qualities has shaped Ornellaia’s philosophy since the beginning. Ornellaia is a *cuvée* of Cabernet Sauvignon, Merlot, Cabernet Franc & Petit Verdot and the faithful expression of unique *terroir* developed in harmony with nature.

WINEMAKER’S TASTING NOTES

45% Cabernet Sauvignon, 38% Merlot, 10% Cabernet Franc, 7% Petit Verdot

“What appeared to be a disadvantage for the 2013 vintage – late budding and flowering – proved to be a major advantage thanks to a warm summer and month of September offering textbook conditions for harvesting, with cool temperatures but a prevalence of sunny weather. This resulted in slow but complete ripening with great balance and a delightful aromatic quality, which we like to define as “Elegance”. Ornellaia 2013, with its dense, vibrant colour, has a nose of splendid aromatic complexity built around a limpid and brilliant fruitiness, underscored by refined spicy and balsamic notes. The mouth develops vibrant and complex fruity nuances framed by a dense, slender structure with tannins that attain a rare harmony between firmness and fleshiness, concluding with a long balanced and fresh finish.”

Axel Heinz - May 2015



THE 2013 GROWING SEASON

After a dry 2012, winter 2013 was characterised by mild but very rainy weather, which caused a delay in budding of up to 15 days. The cold and rain also led to irregular and very long flowering – with a two-week delay compared to the average – which reduced production and resulted in uncoordinated development of clusters. Fortunately the summer, which arrived punctually at the end of June, was perfect, dry and sunny, but with a few peaks of intense heat in July and August. The slow vegetative development was ultimately beneficial because it deferred ripening until after the hottest period. The storms of August significantly lowered the temperatures, especially at night, which favoured aromatic expression, but led to a later than average harvest, between 9 September and 14 October, with mainly sunny weather without excessive heat.



VINIFICATION AND AGEING

The clusters were hand-picked into 15-kg boxes and then selected by hand on a double sorting table, before and after destemming, and finally softly crushed. Each grape variety and single vineyard block was vinified separately. Fermentation took place in stainless steel tanks at temperatures between 26-30°C for two weeks, followed by 10-15 days of maceration on the skins. The malolactic fermentation took place mainly in oak barrels, 70% new and 30% once-used. The wine then remained in barriques, in Ornellaia’s temperature-controlled cellars for about 18 months. After the first 12 months of maturation, the wine was assembled and then returned to the barriques for an additional 6 months. After bottling, the wine aged a further 12 months prior to release.