



ORNELLAIA

## Ornellaia 2016

### Bolgheri DOC Superiore

#### ESTATE

Ornellaia has established itself among the iconic wine estates in Italy (and beyond). The estate is dedicated to producing charming and opulent wines, full of Mediterranean character and finesse, reflecting the estate's unique terroir in Bolgheri on the Tuscan coast. The combination of Bolgheri's unique soils and growing conditions, and what can only be characterized as a total obsession with excellence, result in the world-class wines from Cabernet Sauvignon, Merlot, and Sauvignon Blanc that so many wine lovers across the world have come to cherish.

#### WINE

The desire to nurture the Estate's exceptional qualities has shaped Ornellaia's philosophy since the beginning. Ornellaia is the estate's "Grand Vin", with exceptional balance, power, elegance, and great aging potential. It faithfully reflects, in every vintage, its nature, site, and distinctive Mediterranean personality.

#### VINEYARD

*Soils:* Three major soil types: marine (sedimentary deposit from the sea), alluvial (marly, sandy clays with mineral veins), and volcanic (schist, gravel and porous soils.) Vineyards are planted at high density, from 5,000-8,700 hl/ha, and feature several training systems – spur-pruned cordon, single Guyot, and head-pruned vines.

*Grape Varieties:* 53% Cabernet Sauvignon, 23% Merlot, 17% Cabernet Franc and 7% Petit Verdot.

#### WINEMAKING

*Fermentation:* Fermentation takes 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 takes place mainly in oak barrels, 70% new and 30% once-used.

*Aging:* The wine then remains in barriques, in Ornellaia's temperature- controlled cellars, for about 18 months. After the first 12 months of maturation, the wine is assembled and then returned to the barriques for an additional 6 months. After bottling, the wine ages a further 12 months prior to release.

#### VINTAGE

The winter of 2016 saw abnormally warm weather. Towards May temperatures returned to normal, and the summer was within the norm with very little rain favoring a notable water stress toward the end of the ripening stage. The usual August storms were absent, maintaining a state of hydric stress through the first part of the harvest, but luckily with temperatures that significantly cooled off at night, allowing the vines to recover from the daytime temperatures. Ripening went on steadily building up excellent phenolic potential and a balanced sugar/acidity ratio.



**VINOUS MEDIA** "Just bottled, the 2016 Ornellaia is a dense, powerful wine. Naturally, the 2016 is just at the beginning of its life, but I am struck by how polished the tannins are for such a young wine. Ornellaia is at its best starting around age ten, but there is little doubt the 2016 is a hugely promising wine. Black cherry, chocolate, plum, new leather and a range of spice notes all build into a veritable crescendo of aromas, flavors and textures."