



ORNELLAIA TUSCANY

Getting its name from the grove of flowering ash trees surrounding the winery, Tenuta dell'Ornellaia came to Bolgheri in 1981, making it a relative upstart in Tuscany in specific and the world of Italian wine in general. Although founded by Lodovico Antinori, who was nephew of Sassicaia's maker and brother to Piero Antinori, Tenuta dell'Ornellaia has been owned by the Frescobaldi group for almost two decades. Ornellaia has earned a reputation for consistent excellence, a feat aided by the estate's vineyards and guided by the hands of renowned winemaker Axel Heinz.



VIGNOBLE :

Varietals : 45% Cabernet Sauvignon, 38% Merlot, 10% Cabernet franc, 7% Petit Verdot

The estate's 244 acres of vineyards lie on elevated parcels composed of clay, gravel, and loam, offering terrific terroir for its world-class Super-Tuscan bottlings.

WINEMAKING :

Harvest: by hand

Fermentation took place in stainless steel tanks at temperatures between 26-30°C for two week, followed by 10-15 days of maceration on the skins.

The wine then remained in barriques, in Ornellaia's temperaturecontrolled 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.

TASTING NOTES :

Ornellaia, 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.

BARRIÈRE FRÈRES

18 rue Lafont – LUDON MEDOC
33295 Blanquefort Cedex
France

T. +33 (0)5 57 88 85 85
F. +33(0) 5 57 88 89 11

BARRIERE-FRERES.COM

