

Ornellaia

Eligo dell Ornellaia Grappa Riserva

Bolgheri, Tuscany, Italy

NV



Technical Information

Style: Spirit, Other

Varietal(s): Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

ABV (%): 42

pH: -

Residual Sugar (g/L): -

Total Acidity(g/L): -

Volatile Acidity(g/L): -

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: -

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: Yes

Vineyard & Viticulture Practice

The Ornellaia estate lies in the foothills facing the Mediterranean coast near Bolgheri. Its hillside vineyards benefit from maritime breezes during summer, encouraging slow grape ripening and freshness, while the hills protect the vines from cold northern winds in winter. The soils, of marine and alluvial origin, form a varied mosaic of more than 70 plots, classified by soil type, exposure and variety.

Packaging Information

Barcode: 80-3273222-851-5

Case Weight (g): 347

Case Dimension (mm): L280 x W260 x H100

Bottle Weight (g): 500

Bottle Dimension (mm): H221.5, Dia84.8

Type of Closure: Wood/Cork

Vintage Notes

NA

Vinification

As Ornellaia's wines are placed into French oak barrels for ageing, the fresh pomace is taken to an artisanal Tuscan distillery. The master distiller captures the aromatic heart of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot grape skins through distillation in small copper stills. The grappa is aged for a minimum of three years in Ornellaia's own barrels, before being blended with older vintage reserves for additional depth and character. It is distilled, aged, blended and bottled at the same distillery.

Tasting Notes

Eligo dell'Ornellaia Grappa Riserva has a beautiful golden colour. The nose shows soft, refined aromas with an elegant, mature character. The palate is silky and composed, with depth from extended ageing in Ornellaia barrels and added complexity from older reserve components. Its texture is smooth and polished, while the finish is long, warming and persistent. The style is distinctive, artisanal and closely tied to the identity of Ornellaia.

Food Pairing

Serve after dinner with semi-sweet chocolate, dark chocolate truffles, almond cannucci, panforte, dried fruit, espresso-led desserts or mature hard cheeses.