

Ornellaia

Le Serre Nuove dell'Ornellaia

Bolgheri, Tuscany, Italy

2022



Technical Information

Style: Still, Red

Varietal(s): 65% Merlot, 25% Cabernet Sauvignon, 10% Cabernet Franc

ABV (%): 14.5

pH: 3.63

Residual Sugar (g/L): 2.2

Total Acidity(g/L): 4.9

Volatile Acidity(g/L): 0.6

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: No

Allergens: Sulphites

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. Average vine age is around 20 years for red varieties and 13 years for whites, with vineyard work carried out largely by hand.

Vintage Notes

2022 began with a typical winter and cool, dry early spring, causing later than usual budbreak. From May, a dry spell of around 75 days placed the vines under significant water stress during growth, flowering and veraison, resulting in low yields. Summer storms reactivated vine physiology and supported ripening, while September brought ideal conditions for sugar, aroma and tannin development. The red grape harvest began with Merlot on 25 August and ended on 10 October.

Vinification

The grapes were hand-picked into 15kg baskets and selected by hand before and after destemming, with optical sorting used to refine berry selection. Each variety and parcel was vinified separately. Alcoholic fermentation took place partly in stainless steel and partly in concrete vats at 22–28°C for two weeks, followed by a total maceration of around 10–15 days. Malolactic fermentation took place in stainless steel. The wine aged for about 15 months in barriques, 25% new, with blending after 12 months, followed by six months in bottle.

Tasting Notes

The wine shows a deep red-purple hue, with the nose showing ripe black fruit, spice and lightly toasted wood. The palate is generous and juicy, with rich, firm tannins and a plush texture. Full-bodied and expressive, it retains freshness and elegance despite the warm character of the vintage. The finish is aromatic, persistent and polished, with the structure to develop well over the next decade.

Food Pairing

Pair with roast beef, lamb shoulder, grilled steak, venison, mushroom ragù, aged cheeses, slow-cooked pork, aubergine parmigiana or rich tomato-based pasta.

Packaging Information

Barcode: 8059482401173

Case Weight (g): 8300

Case Dimension (mm): L307 x W244 x H163

Bottle Weight (g): 1300

Bottle Dimension (mm): H300.5, Dia76.6

Type of Closure: Natural Cork