

Ornellaia

Ornellaia La Determinazione

Bolgheri, Tuscany, Italy

2022



Technical Information

Style: Still, Red

Varietal(s): 55% Cabernet Sauvignon, 25% Merlot, 10% Cabernet Franc, 10% Petit Verdot

ABV (%): 14.5

pH: 3.66

Residual Sugar (g/L): 2.5

Total Acidity(g/L): 5

Volatile Acidity(g/L): 0.58

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: Yes

Packaging Information

Barcode: 8059482401401

Case Weight (g): 1010

Case Dimension (mm): L325 x W265 x H195

Bottle Weight (g): 1300

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

Type of Closure: Natural Cork

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 clusters were hand-picked into 15kg crates, selected on a double sorting table before and after destemming, then softly crushed. Optical sorting, introduced in 2016, further refined berry selection. Each variety and vineyard block was vinified separately. Fermentation took place in stainless steel and concrete tanks at 26–30°C for one week, followed by around 15 days of maceration. Malolactic fermentation took place mainly in oak barrels, 70% new. The wine aged for 18 months in barriques, with blending after 12 months, followed by 12 months in bottle.

Tasting Notes

Ornellaia 2022 shows an expressive bouquet of black fruit, vanilla and tobacco. The palate is expansive and generous, with ripe dark fruit, savoury detail and a powerful tannic structure. Full-bodied and layered, it combines the solar character of the vintage with the estate's hallmark elegance and vibrancy. The finish is long, savoury and enduring, with polished structure and clear ageing potential.

Food Pairing

Pair with grilled rib-eye, roast lamb, venison, beef Wellington, wild boar ragù, porcini mushrooms, truffle dishes, aged Pecorino or rich Tuscan meat sauces.