



ORNELLAIA

LE SERRE NUOVE DELL'ORNELLAIA 2024

- TOSCANA IGT Rosso

Crafted from the same varieties, under the same sky, with the same philosophy: Le Serre Nuove dell'Ornellaia is a proud second wine, which has the ability to foretell the personality of the estate's flagship wine. Together, the wines provide their own distinctive points of view. The pleasure of sipping Le Serre Nuove dell'Ornellaia evolves over time, adding the charm of maturity to the vigour of youth.

TASTING NOTES

49% Merlot, 21% Cabernet Sauvignon, 17% Petit Verdot, 13% Cabernet Franc Alc. : 14% vol.

Le Serre Nuove dell'Ornellaia 2024 is a deep and intensely hued wine embellished by purple accents, underlining its youthfulness. The aromatic profile is generous and expressive, opening with red fruit aromas, raspberries and redcurrants in particular, complemented by subtle floral and spiced notes that add depth and complexity. Crispness and a vibrant freshness stand out on the palate, while the wine reveals itself to be balanced and dynamic, underpinned by striking density and elegant tannins that carry through to an enduring finish and a continuous echo of fruit. A pleasurable and approachable wine that conveys the fresh, bright character of the 2024 vintage.

THE 2024 GROWING SEASON

2024 is a precocious and promising vintage. The growing season began quite early, aided by the mild and rainy conditions in the first part of the year, which ensured an excellent water supply for the vineyards. Even in the following months, abundant rainfall continued to support plant development, although it made vineyard management particularly demanding and required great care. Starting at the end of June, the arrival of warm, sunny days created ideal conditions for a quality harvest. The vines gradually slowed their growth, showing reduced vigour at just the right time: during véraison at the end of July, a crucial phase for concentration and aromatic development. This hot and dry period was interrupted in mid-August by some localized storms, which brought variable rainfall across different vineyards, allowing the grapes to complete their ripening in optimal conditions. From early September onwards, an alternation of sunny, cool and occasionally rainy days accompanied the harvest through to its conclusion, naturally balancing the concentration of the berries without compromising their health. In summary, 2024 proved to be a balanced and dynamic vintage, with nice freshness and poised to produce elegant and aromatically intense wines.

VINIFICATION AND AGEING

The grapes were hand-harvested and placed in 15 kg crates with bunches carefully selected by hand on a double sorting table, both before and after destemming. This was followed by optical sorting, after which the grapes underwent gentle pressing. Each variety and each parcel was vinified separately. Alcoholic fermentation took place partly in stainless steel tanks and partly in concrete tanks at controlled temperatures between 22–26°C for approximately 10 days, followed by a maceration period of 10–15 days. Malolactic fermentation occurred partly in stainless steel tanks and partly in barriques. The wine was aged in barriques (30% new oak, 70% second- and third-use barrels) at a controlled temperature in the Ornellaia cellar for around 15 months. After the first 8 months, the final blend was assembled and returned to the barriques, where it continued ageing for a further 7 months. The wine rested in bottle for 6 months before being released to market.