

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

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8059482401128

Bottle Weight (g): 1300

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

Type of Closure: Natural Cork

Case Size: 6X75CL

Case Weight (g): 8300

Case Dimension (mm): L307 x W244 x H163

Vintage Notes

2022 started with a typical winter and a cool, dry start to spring, delaying bud-break. From May onwards, a dry spell of around 75 days challenged vine growth, flowering and veraison. Summer storm rainfall helped restore vine activity and allowed ripening to continue. September was excellent for accumulating sugar, aromas and tannins, supported by cool night-time temperatures. The red harvest began with Merlot on 25 August and ended with Cabernet Sauvignon 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.