Ornellaia

Ornus dell'Ornellaia 2022

Bolgheri, Tuscany, Italy

Technical Information

Style: Still, White

Varietal(s): 100% Petit Manseng

ABV (%): 14

pH: 3.46

Residual Sugar (g/L): 130

Total Acidity(g/L): 6.7

Volatile Acidity(g/L): 1.05

Other Information

Dietary:
Suitable for Vegetarian: Yes
Suitable for Vegan: Yes

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.

Packaging Information

Unit Size: 37.5CL

Bottle Barcode: 8059482401524

Bottle Weight (g): 500

Bottle Dimension (mm): H225.5, Dia78.5

Type of Closure: Natural Cork

Case Size: 3X37.5CL

Case Weight (g): 3500

Case Dimension (mm): L280 x W102 x H263

Vintage Notes

2022 began with a typical winter and a cool, dry start to spring, delaying budbreak. From May onwards, a dry spell of around 75 days created significant water stress during growth, flowering and veraison, resulting in low yields. Summer storm rainfall helped restore vine activity and enabled ripening to continue. September was ideal for accumulating sugar, aromas and tannins, supported by cool nights. Harvest conditions allowed precise picking dates for each vineyard and variety.

Vinification

Each lot was pressed and fermented separately. After lengthy, gentle pressing and natural overnight decanting, the lots were fermented in 100% new oak barriques at temperatures not exceeding 22°C. Fermentation was stopped once the desired sugar and alcohol levels had been reached, preserving the wine's natural sweetness and balance. Malolactic fermentation did not take place. After racking, the wines aged for 12 months before blending. After bottling, Ornus dell'Ornellaia aged for a further year before release.

Tasting Notes

Ornus dell'Ornellaia 2022 has a stylish golden colour. The nose is highly complex, with acacia honey, peach, quince jam and caramel. The palate is creamy and opulent, balancing residual sweetness with fresh acidity and savoury detail. Full-bodied and richly textured, it remains precise rather than heavy. The finish is long, fresh and distinctive, showing the potential of Petit Manseng in Bolgheri's mild, breezy autumn conditions.

Food Pairing

Pair with blue cheese, foie gras, tarte Tatin, crème brûlée, almond tart, poached pear, aged Comté, panna cotta or honey-led desserts.