

## ORNELLAIA Ornus dell'Ornellaia Toscana 2013

\$89.00

\* Suggested retail price



\$ Licensee price \$77.41  Format 3x375ml  Listing type SAQ Specialty by lot  Status Available  Type of product Aperitif-Dessert-Fortified  Country Italy  Regulated designation Indicazione geografica protetta (IGP)  Region Tuscany  Varietal(s) Petit manseng 100 %  Alcohol percentage 13.5%	IIIIII	Product code	13536162
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% Alcohol percentage 13.5%	100	Varietal(s)	Petit manseng 100 %
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	<b>3</b>	Colour	White
Closure type CORK-Natural	T	Closure type	CORK-Natural

## **ABOUT THIS WINERY**

In 1981, The Ornellaia Estate is founded by Marchese Lodovico Antinori. ORNELLAIA, perceived as one of the world's iconic wineries, has flourished under the Frescobaldi family's ownership. Our production philosophy revolves around Ornellaia's obsession with excellence – at all levels. Every choice we make is of absolute importance and implies an all-consuming attention to detail.

## **TASTING NOTES**

"Ornus dell'Ornellaia 2014 is an intense golden colour with some hints of bronze. Complex candied orange peel, dried apricot and caramel aromas envelop the sense of smell. The palate is a great balance between the sugars and a ripe and lively acidity with flavours of apricot, sweet tobacco and slightly bitter caramel. A rich wine that is sweet but by no means heavy." Axel Heinz

## **PRODUCTION NOTES**

After lengthy, gentle pressing and natural one night decanting, the various lots were fermented in 100% new oak barriques at temperatures of no more than 22°C. Upon reaching the desired sugar and alcohol levels, the fermentation was stopped. Malolactic fermentation did not take place. After racking, the wines were aged for 12 months, after which the various lots were blended. After bottling, the wine was aged for another year prior to release.

