

# ORNELLAIA

## Ornus dell'Ornellaia Toscana 2013

**\$89.00**

\* Suggested retail price



	Product code	13536162
	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%
	Colour	White
	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.

