



ORNELLAIA

2019

—  IL VIGORE  —



ORNELLAIA

2019

—\* IL VIGORE \*—

*“2019 was characterised by a very variable climate, with alternating periods of cold and rain and long periods of drought and heat. After a fickle spring and an almost perfect summer, the drop in temperature in late September resulted in wines of great finesse and aromatic richness. A powerful, mysterious and intriguing wine, which does not reveal all its facets at first taste, but envelops the palate in the curiosity of being able to grasp its different nuances.”*

Axel Heinz  
Estate Director



ORNELLAIA  
2019

IL VIGORE



ORNELLAIA  
2019  
IL VIGORE

ORNELLAIA  
2019  
BOLGHERI DOC SUPERIORE



750 ml e



# ORNELLAIA

2019

— IL VIGORE —

BOLGHERI DOC SUPERIORE

62% CABERNET SAUVIGNON - 31% MERLOT - 4% PETIT VERDOT - 3% CABERNET FRANC

The desire to nurture the estate's exceptional qualities has shaped Ornellaia's philosophy since the beginning. Ornellaia is a cuvée of Cabernet Sauvignon, Merlot, Cabernet Franc & Petit Verdot and the faithful expression of unique terroir developed in harmony with nature.

## THE 2019 GROWING SEASON

More than most vintages, 2019 was characterized by a highly variable climate, which alternated periods of cold and rain with long bouts of drought and heat. After a normal winter, the budding took place in the first week of April. The cold and rainy conditions throughout April and May significantly slowed down the vegetative vine growth, leading to a 10-day delay in flowering compared to the average. Very hot, rainless weather suddenly arrived in June, reaching temperature peaks of 37°C at the end of the month. The weather stayed warm and sunny throughout the summer with temperatures 2°C above average and 45 consecutive days without rain. The long dry period was interrupted by two days of rain in the last week of July, bringing the temperature back to the seasonal norm, with ideal conditions for ripening. The harvest began slowly on September 5<sup>th</sup>. As usual, the last week of September saw a lowering of temperatures which made it possible to preserve a great finesse and aromatic freshness. Sunny conditions returned after another rainy event on September 21<sup>st</sup>, which allowed us to conclude the harvest of the later ripening varieties on October 4<sup>th</sup>.

## VINIFICATION AND AGEING

The clusters were hand-picked into 15 kg crates and then selected by hand on a double sorting table, before and after destemming, and then softly crushed. In 2016, optical sorting has been introduced in addition to manual selection, in order to further increase the quality of selection. Each grape variety and single vineyard block were vinified separately. Fermentation took place in stainless steel and concrete tanks at temperatures between 26 and 30°C for one week, followed by maceration for about 15 days, for a total time in the vat of about three weeks. The malolactic fermentation took place mainly in oak barrels, 70% new and 30% used once. The wine then remained in barriques, in Ornellaia's temperature-controlled cellars for about 18 months. After the first 12 months of maturation, the wine was assembled and then returned to the barriques for an additional 6 months. After bottling, the wine aged a further 12 months prior to release.

*Axel Heinz - Estate Director*

## WINEMAKER'S TASTING NOTES

"With an intense ruby-red colour, Ornellaia 2019 has a bouquet full of intriguing spicy and balsamic notes, including aromas of black pepper, sage and aromatic herbs. The wine is both full-bodied and vibrant in the mouth, filling the palate with its dense and elegant tannic texture and ending with a persistent and beautifully crisp finish."

*Olga Fusari - Winemaker - July 2021*



ORNELLAIA

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VENDEMMIA D'ARTISTA

*Vendemmia d'Artista* celebrates the exclusive character of each Ornellaia vintage. Since the release of Ornellaia 2006, an internationally famous contemporary artist has created a work of art for the estate and a series of limited-edition labels, inspired by the character identified by the winemaker to describe the particular features of the new vintage.

111 large formats, of which 100 3-litre Double Magnums, 10 six-litre Imperials and a nine-litre Salmanazar, are sold and auctioned off to be delivered to the cellars of the lucky collectors and, from 2019, the proceeds are donated to the Solomon R. Guggenheim Foundation in support of an innovative project called "Mind's Eye". Since 2012, the *Vendemmia d'Artista* project has been extended to each case of Ornellaia (containing six 750 ml bottles) in which one bottle out of six has a special label designed by the artist.

Since 2009, Ornellaia has donated all the proceeds from its *Vendemmia d'Artista* charity auctions, generously overseen by Sotheby's, in favour of art foundations and museums all over the world. From 2019, the Ornellaia *Vendemmia d'Artista* project raises funds to support the innovative Mind's Eye program at the Solomon R. Guggenheim Foundation.

This program, created by the Guggenheim's education department, helps individuals who are blind or have low vision experience art through all their senses. When all senses are invoked, possibilities expand for making imaginative impressions, emotional connections, and long-lasting memories.

The appreciation of art and great wines involves all the senses, and it is this idea that has inspired Ornellaia to support the growth of this particular program.

The funds generated by the Ornellaia *Vendemmia d'Artista* project will allow the Guggenheim Museum to further develop the program and ensure that its excellence continues to lead the way in museum programming for people who are blind or have low vision.



THE SOLOMON R. GUGGENHEIM MUSEUM



ORNELLAIA

2019

IL VIGORE

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VENDEMMIA D'ARTISTA

NATHALIE DJURBERG

HANS BERG

For the 14<sup>th</sup> edition of Ornellaia *Vendemmia d'Artista*, Nathalie Djurberg and Hans Berg have interpreted the character "Il Vigore" (Vigour) of Ornellaia 2019, chosen to describe the energy of plant growth and the flourishing condition of nature that transforms itself, giving life to a landscape of energy, strength and power.

The theme of *vigour* is interpreted through the idea of metamorphosis, a driving force capable of transforming and generating new life. The artists used three different media to express this dynamic: drawing, sculpture and video. They have created a microcosm involving all five senses, a place where man and nature coexist in harmony.

As with every edition, the artists created a collection of large formats: 100 Double Magnums (3L), 10 Imperials (6L) and a single Salmanazar (9L). Djurberg and Berg also created a special label for the 750 ml format: each case of Ornellaia 2019 contains one bottle with the artists' label.







ORNELLAIA

2019

IL VIGORE

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VENDEMMIA D'ARTISTA

NATHALIE DJURBERG

HANS BERG

The Swedish artists Nathalie Djurberg and Hans Berg have been working together since 2004. Using different media and techniques to focus on the intersection of images, sounds, animation and music, they create multisensory works with a strong emotional impact. In their imaginary, fairy-tale world, lively stop-motion animations dramatized by Hans Berg's music are fragments of memories and dreams that unfold a carnival-like overturning of characters and reversal of roles.

In their interpretation of the character of Ornellaia 2019 "Il Vigore", the artists focused their project on the theme of metamorphosis, the cyclicity of nature and its transformation, as well as on the relationship between man and earth.

These concepts are expressed in a project that evolves from the design conceived for the 750 ml label to the sculptures of the large 6L and 9L formats.

The Salmanazar represents the final evolution of this process, where the bottle seems to give birth to creatures and floral elements with voluptuous shapes. Lastly, the video introduces movement and sound to represent a further phase of this transformation combining art, life and nature.





ORNELLAIA  
2019



TOSCANA BIANCO  
INDICAZIONE GEOGRAFICA TIPICA

ORNELLAIA



# ORNELLAIA

## BIANCO

2019

TOSCANA IGT BIANCO

81% SAUVIGNON BLANC - 19% VIOGNIER

The desire to nurture the estate's exceptional qualities has shaped Ornellaia's philosophy since the beginning. Ornellaia Bianco is a blend with a majority of Sauvignon Blanc coming from three small vineyards that have demonstrated their remarkable capacity to express the unique character of Ornellaia.

### THE 2019 GROWING SEASON

More than most vintages, the year 2019 was characterised by a highly variable climate, which alternated periods of cold and rain with long bouts of drought and heat. After a normal winter, the budding took place in the first week of April. The cold and rainy conditions throughout April and May significantly slowed down the vegetative vine growth, leading to a 10-day delay in flowering compared to the average. Very hot, rainless weather suddenly arrived in June, reaching temperature peaks of 37°C at the end of the month. The weather stayed warm and sunny throughout the summer with temperatures 2°C above average and 45 consecutive days without rain. The long dry period was interrupted by two days of rain in the last week of July, bringing the temperature back to the seasonal norm, with ideal conditions for ripening.

Harvesting of the Sauvignon Blanc grapes began on August 19<sup>th</sup> and continued until the first days of September, while the Viognier grapes were picked in the last days of August.

### VINIFICATION AND AGEING

The grapes were hand-harvested in 15 kg crates in the early hours of the morning and immediately cooled on arrival in the cellar to keep all their aromatic potential intact. Following careful selection, the whole grape clusters were subjected to slow and soft pressing with maximum attention to protection against oxidation. After static decantation lasting approximately 24 hours, all the must was placed in barriques, 30% new and 70% used, for alcoholic fermentation at temperatures no higher than 22°C. No malolactic fermentation was carried out. The ageing continued for 10 months on the lees with periodic *bâtonnage* over the entire period and concluded in steel vats for 2 more months. Before bottling, blending of the various batches was carried out, along with light fining. The wine was then aged in the bottle for a further 6 months before its introduction to the market.

*Axel Heinz - Estate Director*

### WINEMAKER'S TASTING NOTES

"Ornellaia Bianco 2019, straw yellow in colour with green hues, it reveals great complexity on the nose: vegetal and balsamic notes of sage, thyme and herbs stand out, accompanied by scents of white-fleshed fruit. A delicate note of vanilla completes the aromatic profile. In the mouth the wine is full and velvety, with a nice density that fills the palate finely. The taste closes with a persistent and savoury finish, with a minerality that strongly links it to its area of origin."

*Olga Fusari - Winemaker - March 2021*



LE SERRE NUOVE  
DELL'ORNELLAIA

2019



BOLGHERI

DENOMINAZIONE DI ORIGINE CONTROLLATA  
ROSSO



# LE SERRE NUOVE DELL'ORNELLAIA

2019

BOLGHERI DOC ROSSO

54% MERLOT - 28% CABERNET SAUVIGNON - 14% CABERNET FRANC - 4% PETIT VERDOT

Made with the same passion and attention to detail as Ornellaia, Le Serre Nuove dell'Ornellaia is a true "second vin". A blend of Merlot, Cabernet Sauvignon, Cabernet Franc & Petit Verdot, it combines approachability and a depth of flavour with proven ageing potential.

## THE 2019 GROWING SEASON

More than most vintages, the year 2019 was characterised by a highly variable climate, which alternated periods of cold and rain with long bouts of drought and heat.

After a normal winter, the budding took place in the first week of April. The cold and rainy conditions throughout April and May significantly slowed down the vegetative vine growth, leading to a 10-day delay in flowering compared to the average. Very hot, rainless weather suddenly arrived in June, reaching temperature peaks of 37°C at the end of the month. The weather stayed warm and sunny throughout the summer with temperatures 2°C above average and 45 consecutive days without rain. The long dry period was interrupted by two days of rain in the last week of July, bringing the temperature back to the seasonal norm, with ideal conditions for ripening.

The harvest began slowly on September 5<sup>th</sup>. As usual, the last week of September saw a lowering of temperatures which made it possible to preserve a great finesse and aromatic freshness. Sunny conditions returned after another rainy event on September 21<sup>st</sup>, which allowed us to conclude the harvest of the later ripening varieties on October 4<sup>th</sup>.

## VINIFICATION AND AGEING

The clusters were hand-picked into 15 kg crates and then selected by hand on a double sorting table, before and after de-stemming, and finally gently crushed. Since 2016, optical sorting has been introduced in addition to manual selection, in order to further increase the quality of selection. Each variety and each parcel were vinified separately. Alcoholic fermentation took place in stainless steel, at temperatures of between 26° and 30°C for two weeks followed by maceration of around 10-15 days. Malolactic fermentation was started in stainless steel and completed after transfer to barrels (25% new and 75% a year old). The wine remained in Ornellaia's temperature-controlled cellar for a further 15 months. It was assembled after the first 12 months and then reintroduced in the barrels for a further 3 months. After bottling, it was aged for an additional six months prior to release.

*Axel Heinz - Estate Director*

## WINEMAKER'S TASTING NOTES

"With its usual intense colour, Le Serre Nuove dell'Ornellaia 2019 has a nose full of fresh notes of ripe red fruits, accompanied by a lively balsamic vein with aromatic hints of cypress and eucalyptus berries. The wine is soft and silky in the mouth, filling it with an elegant tannic texture and a sapid and persistent finish."

*Olga Fusari - Winemaker - May 2021*



LE VOLTE  
DELL'ORNELLAIA

2020



TOSCANA  
INDICAZIONE GEOGRAFICA TIPICA





# LE VOLTE DELL'ORNELLAIA

2020

TOSCANA IGT ROSSO

Le Volte dell'Ornellaia combines a Mediterranean expression of generosity with structure and complexity, reflecting the philosophy of Ornellaia. Le Volte dell'Ornellaia is a fine wine for spontaneous wine lovers and needs no ceremony.

## THE 2020 GROWING SEASON

After a mild and rainy winter, there was a temporary drop in temperatures in March with a few nights below 0°C at the beginning of the budding in the last week of the month. Fortunately, the newly opened shoots were still protected by the cottony tissue of the bud and were not damaged by the frost.

The rest of spring had generally warm weather with normal rainfall that ensured regular vegetative development until flowering, which took place on average between 20 and 25 May. There was an intense rainy period in the middle of June, followed by a very long dry period with a substantial absence of rain and torrid temperatures until the end of August. The veraison was homogeneous and rapid between 20 and 25 July, with the grapes beginning to ripen under a blazing sun. Welcome rains came at the end of August and brought a considerable drop in temperatures with them, with night lows reaching as far 13°C: ideal conditions for the Merlots to complete their ripening. They were harvested early and quickly - in only two weeks - to preserve their maximum freshness and fruitiness, just in time to avoid a sudden heat wave lasting one week where the temperatures reached as high as 37 degrees, forcing us to begin harvesting the later vines as early as the 17<sup>th</sup> of September.

A bit of rain towards the end of the month finally brought the climatic conditions back to normal, allowing us to end the harvest on October 3<sup>rd</sup>.

## VINIFICATION AND AGEING

The different varietals were fermented separately in small steel tanks to maintain their varietal characteristics. The alcoholic fermentation was followed by malolactic fermentation, again in steel tanks. The wine was then aged for 10 months, partly in *barrique* used previously for Ornellaia and partly in concrete tanks, to obtain the perfect balance between tannic structure and an expression of fresh fruit.

*Axel Heinz - Estate Director*

## WINEMAKER'S TASTING NOTES

"Ruby red with purple reflections, Le Volte dell'Ornellaia 2020 has a vinous bouquet, releasing a complexity of aromas ranging from ripe red fruits, to Mediterranean scrub, up to delicate notes of tobacco and spices. The mouthfeel is soft and silky, but at the same time supported by a lively acidity that gives us a crisp, persistent finish."

*Olga Fusari - Winemaker - December 2021*



POGGIO  
ALLE GAZZE  
DELL'ORNELLAIA 2020

TOSCANA  
INDICAZIONE GEOGRAFICA TIPICA



POGGIO  
ALLE GAZZE  
DELL'ORNELLAIA 2020

TOSCANA IGT BIANCO

69% SAUVIGNON BLANC - 22% VERMENTINO - 5% VIOGNIER - 4% VERDICCHIO

Poggio alle Gazze dell'Ornellaia, owes its elegant Mediterranean style to the estate's unique microclimate. This gift of nature allows Poggio alle Gazze dell'Ornellaia, with its predominance of Sauvignon Blanc, to display a firm structure and ripe fruit while maintaining great finesse.

### THE 2020 GROWING SEASON

After a mild and rainy winter, there was a temporary drop in temperatures in March with a few nights below 0°C at the beginning of the budding in the last week of the month. Fortunately, the newly opened shoots were still protected by the cottony tissue of the bud and were not damaged by the frost.

The rest of spring had generally warm weather with normal rainfall that ensured regular vegetative development until flowering, which took place on average between 20 and 25 May. There was an intense rainy period in the middle of June, followed by a very long dry period with a substantial absence of rain and torrid temperatures until the end of August. The veraison was homogeneous and rapid between 20 and 25 July, with the grapes beginning to ripen under a blazing sun.

The harvest began even before mid-August, on August 13<sup>th</sup> with the bunches of "milleviti" Sauvignon to end on the 24<sup>th</sup> of the same month. This year was one of those rare occasions when the Viognier and Verdicchio were harvested at the same time, while the Vermentino was left to ripen until being harvested in the second week of September. The early harvest and the absence of marked water stress, thanks to the abundant rainfall in June, allowed the grapes to express a beautiful aromatic distinctiveness, in particular the Sauvignons.

### VINIFICATION AND AGEING

The clusters were hand-picked into small 15 kg boxes in the early morning hours and immediately chilled on arrival at the cellar in order to fully preserve their aromatic compounds. After a meticulous quality selection, the whole clusters were given a very slow, gradual pressing, while great care was exercised to prevent oxidation of the fruit. After gravity settling of some 12 hours, the separate lots of must were put to barriques, 25% of which new and 25% used, in steel tanks and in concrete vats (50%). Fermentation temperatures did not exceed 22°C, and the wine did not go through malolactic fermentation. The wine matured on the fine lees for 6 months, with regular *bâtonnage* throughout the period, followed by the assemblage of the final blend. After a light fining, it rested an additional 12 months in the bottle before release.

*Axel Heinz - Estate Director*

### WINEMAKER'S TASTING NOTES

"With its classic bright straw-yellow colour, Poggio alle Gazze dell'Ornellaia 2020 expresses itself on the nose with a beautiful aromatic intensity: aromas of boxwood and white flowers, accompanied by notes of white peach, sage and aromatic herbs are all released once poured.

The wine fills the palate with elegance and determination upon tasting, revealing the proper balance of acidic freshness and density. The finish is lively, persistent and with a nice tanginess."

*Olga Fusari - Winemaker - May 2021*

