



ORNELLAIA 2020 LA PROPORZIONE

£218.00

SKU: ITORN20

Categories: [Red](#), [Deep & Rich](#), [Cabernet Sauvignon](#), [Tuscany](#), [Fine Wine](#), [Italy](#), [Dry](#), [£100 and above](#)

Since its inception, Ornellaia's production has been influenced and inspired by the Mediterranean character of the coast near Bolgheri. Founded in 1981, Ornellaia has helped establishing this relatively young viticultural area and it is now regarded as one of the world's most iconic estates.

Painstaking attention to details, both in the vineyards and in the winery, allows Ornellaia to release every year utterly elegant interpretations of each vintage.

Nestled in the foothills near Bolgheri, Ornellaia lies just a few kilometres from the

Mediterranean coast. During the summer months, the cool sea breeze caresses the vineyards and nearby olive groves, while during the winter the hills provide protection from the cold north winds. Ornellaia believes that a wine should be the most authentic expression of the terroir from which it originates and it is right here that, together with the maritime climate, the heterogeneous nature of the land and the estate – of marine, alluvial and volcanic origin – creates a distinct environment where red and white varieties can best express themselves. Sustainable viticulture is an integral part of their production philosophy and is based on the economic longevity of structures and territories, the qualitative production and the enhancement of the heritage and landscape of the Bolgheri area along with its historical,

cultural and ecological aspects.
50% Cabernet Sauvignon, 32%
Merlot, 13% Cabernet Franc, 5%
Petit Verdot

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, 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.

Winemaker's notes

“With its usual deep ruby red colour, Ornellaia 2020 stands out on the nose with ripe red fruits and delicate vanilla and gentle tobacco notes. Upon tasting, the wine reveals itself to be rounded and velvety, making an enjoyable and engaging first impression that entices for a second sip. The tannins are dense yet elegant and the finish proves to be savoury and enduring.”

Olga Fusari

