



LE SERRE NUOVE DELL'ORNELLAIA 2019

£56.00

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Le Serre Nuove dell'Ornellaia is a true "second vin" made with the same love and attention to detail as Ornellaia. It's a blend of Merlot, Cabernet Sauvignon, Cabernet Franc, and Petit Verdot that offers approachability, depth, and ageing potential.

Hand-picked grapes were placed in 15 kg baskets. Before and after de-stemming, the bunches were hand-selected on a double sorting table, then soft-pressed. Each grape varietal and plot of land were vinified independently. The alcoholic fermentation took place in stainless steel tanks for two weeks at temperatures between 26.30°C and 27.30°C, followed by a 10-day maceration period. Malolactic fermentation started in stainless steel tanks and ended when the wine was racked into barriques (25 percent new and 75 percent used once). For roughly 15 months, the wine was aged in barriques in Ornellaia's temperature-controlled cellars.

