



## ORNELLO 2023

Maremma Toscana DOC

FIRST VINTAGE	TPOLOGY	GRAPES	VINEYARDS
2007	Red medium texture and longevity	40% Sangiovese 20% Cabernet S., 20% Merlot, 20% Syrah	Gavorrano (GR)

*Created in homage to the butteri, a timeless symbol of the land of Maremma. The name is inspired by the pointed wooden stick with which cattle are still driven today. Ornello stands out for the presence of Syrah grapes, which give it fullness and richness, while maintaining the elegance and freshness typical of the wines of Rocca di Frassinello. This wine has been included in Wine Spectator's World Top 100, a prestigious recognition that highlights its excellence and value internationally.*

**Vintage notes:** the season saw a decrease in the quantity of grapes produced, offset however by excellent quality. A promising spring, followed in July by a heat wave that put a strain on the vines. Despite this, thanks to careful agricultural practices and timely interventions, excellent grapes and wines of great finesse and balance have been achieved.

**Tasting notes:** deep ruby red, with elegant balsamic notes and hints of roasted coffee. On the palate, undergrowth calls, supported by a soft, velvety tannin that provides balance and persistence.

**Pairing:** perfect with meat dishes and roasts. Also excellent with selected cured meats and medium-aged cheeses.

**Soil type:** medium mix rich in skeleton

**Vineyard altitude:** 90 mt. s.l.m.

**Training system:** spurred cordon

**Planting density:** 5.900 plants per hectare

**Grape yield per hectars:** 55 Ql

**Harvesting period:** late august (merlot),  
mid-september (sangiovese, cabernet sauvignon, syrah)

**Vinification:** in steel

**Aging:** 12 months in barriques, 5 months in bottle

**Available formats:** 0,75 l - 1,5 l - 3 l

