



ORNELLAIA

Ornellaia is an ambassador for the Bolgheri region, leading it to be recognized as one of Italy's (and the world's) greatest winegrowing appellations.



Le Volte dell'Ornellaia 2017

Toscana IGT, Italy

ESTATE

Ornellaia has established itself among the iconic wine estates in Italy (and beyond). The estate is dedicated to producing charming and opulent wines, full of Mediterranean character and finesse, reflecting the estate's unique terroir in Bolgheri on the Tuscan coast. The combination of Bolgheri's unique soils and growing conditions, and what can only be characterized as a total obsession with excellence, result in the world-class wines from Cabernet Sauvignon, Merlot and Sauvignon Blanc that so many wine lovers across the world have come to cherish.

WINE

Le Volte dell'Ornellaia combines a Mediterranean expression of generosity with structure and complexity, reflecting the philosophy of Ornellaia. It represents the first step into the Ornellaia family, and is an ideal wine for everyday enjoyment.

VINEYARD

Soils: Three major soil types: marine (sedimentary deposit from the sea), alluvial (marly, sandy clays with mineral veins), and volcanic (schist, gravel and porous soils.) Vineyards are planted at high density, from 5,000 - 8,700 hl/ha, and feature several training systems – spur-pruned cordon, single Guyot, and head-pruned vines.

WINEMAKING

Variety: 67% Merlot, 20% Cabernet Sauvignon, 13% Sangiovese

Fermentation: Each variety and each parcel was vinified separately in small stainless steel tanks to ensure their varietal characteristics remained intact. Alcoholic fermentation was then followed by malolactic fermentation again in stainless steel tanks.

Aging: The wine was aged for 10 months, partly in barrique and cement tanks in order to obtain the perfect balance between tannic structure and an expression of fresh fruit.

Alcohol: 13.5%

VINTAGE

The vegetative cycle was accompanied by hot weather with very little rain from the month of March, and this was interrupted by a sudden drop in temperatures at the end of April, which caused frost in various parts of Tuscany. Thanks to the mitigating effects of the sea, temperatures remained above zero along the coast, preventing damage to the young buds. The harvest began early, with the first Merlot on the 24th of August, continuing through until the last week of September in hot weather and under sunny skies.



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"Lots of big, dark fruit and a lack of water in the grapes define the unique personality of the 2017 Le Volte dell'Ornellaia. This is a highly extracted and succulent expression that delivers abundant fruit sweetness. The key to this vintage was waiting for proper ripeness, says estate manager and winemaker Axel Heinz. "The grapes continued to get smaller throughout the summer," he says. That lack of water resulted in very concentrated fruit, giving this entry-level wine a rich and modern feel as a result." - ML, 4/2019

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