



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 2018

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

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: 14.0%

VINTAGE

2018 brought the weather conditions back to normal, with a winter that provided sufficient for the vines to begin their well-deserved rest. Spring will be remembered as one of the rainiest in history, with three times more rainfall than the seasonal average and high temperatures in April. The sugars and acidity developed slowly, while the berries grew to larger dimensions thanks to the high level of water present in the soil. Temperatures were higher than the seasonal average, but the cooler nights allowed the vines to recover and preserve the grapes' aromas and acidity.

JAMES SUCKLING.COM

"There's purity of fruit here with crushed plums, flowers, fresh sage and rosemary on both the nose and palate. It's full-bodied, yet soft and pretty at the finish. Very drinkable now." -JS 7/2020

93

90

Jeb Dunnuck

IMPORTED BY

VINTUS

WWW.VINTUS.COM