



# 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 2019

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:* 13.5%

### VINTAGE

The year 2019 was characterised by a highly variable climate, which alternated periods of cold and rain with long bouts of drought and heat. Budding took place in the first week of April. Cold and rainy conditions throughout spring slowed down development of the vegetation. All summer long the weather remained hot and sunny, The harvest began slowly on September 5th, finishing with the late ripening varieties on October 4th.

90

## Decanter

*"Rosemary, sage and underbrush on the attack. Tight, extremely spicy, this feels full of freshly cut herbs with touches of earth. A cold start to the season meant late budding then a hot season later, giving an opulence in the final glass. This is bottled a year earlier than the others two reds, and is a little more open. Blending takes place after ageing, with ageing in a mix of oak barrels and cement."* -J.A. 2/2021