



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.

91

vinous

"The 2019 Le Volte dell'Ornellaia is terrific. Bold, juicy and wonderfully expressive, the 2019 will drink well right out of the gate. Juicy black cherry, lavender, spice, menthol and chocolate are all kicked up a few notches. In 2019 Le Volte is especially dark and sumptuous, both of which add to its considerable immediacy and overall appeal. This is an especially fine vintage for the Ornellaia's entry-level bottling." - A.G. 4/2021

91 James Suckling

90 Decanter