



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 2021

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%

VINTAGE

2021 started with a mild yet rainy winter that enabled the water resources in the soil to be replenished. After a dry March, budbreak occurred in the first fortnight of April. The gradual rise in temperatures and normal rainfall allowed the shoots to develop evenly before flowering in superb conditions towards the end of May. Summer fully arrived in June with temperatures slightly above average and an almost total absence of rain, resulting in veraison in the last week of July. The dry spell continued throughout August and September, but the spring rain and our estate's deep soils allowed the vines to avoid overly intense water stress, creating the conditions for small, highly concentrated grapes with exceptional potential in terms of quality. September was hot and sunny, devoid of rainfall, which provided for an "à la carte" harvest to convey the maximum quality potential of each vineyard.

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Wine Spectator

"Shows expressive, succulent flavors of black currant, blackberry, cassis and lavender that need time to integrate with the firm, dusty tannins, some of which come from the oak.- B.S. 8/23

92 James Suckling

91 Wine Advocate