



ORNELLAIA

LE VOLTE DELL'ORNELLAIA 2017

- TOSCANA IGT ROSSO

Le Volte dell'Ornellaia combines a Mediterranean expression of generosity with structure and complexity, reflecting the philosophy of Ornellaia. Le Volte dell'Ornellaia is a fine wine for spontaneous wine lovers and needs no ceremony.

WINEMAKER'S TASTING NOTES

"Son of a particularly hot, dry year, Le Volte dell' Ornellaia 2017 is characterised by its usual deep ruby red colour. A pleasant bouquet of ripe red fruits and spices is sustained on the palate by crisp acidity and an open, enveloping tannic structure."

Olga Fusari - Winemaker - December 2018

THE 2017 GROWING SEASON

2017 will go down in history as being one of the hottest, driest years ever. Things were clear from the outset due to a particularly mild winter, with temperatures over three degrees higher than the seasonal average and rains within the norm. Consequently, the vines budded much sooner than usual, almost two weeks in advance. 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 hot, dry weather returned in May, limiting vegetative development and the size of the bunches, while flowering occurred under excellent conditions. There was virtually no rain in July and August but fortunately the hot weather was offset by cooler temperatures at night. 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. Rain finally put in an appearance around the middle of month, cooling things down and creating the perfect conditions for the later-ripening varieties.

VINIFICATION AND AGEING

The different varietals were fermented separately in small steel tanks to maintain their varietal characteristics intact. The alcoholic fermentation was followed by malolactic fermentation, again in steel tanks. The wine was then aged for 10 months, partly in *barrique* used for Ornellaia and partly in cement tanks, to obtain the perfect balance between tannic structure and an expression of fresh fruit.

Axel Heinz - Estate Director