



ORNELLAIA

LE VOLTE DELL'ORNELLAIA 2023

- TOSCANA IGT ROSSO

Instantly enjoyable, versatile and playful, Le Volte dell'Ornellaia is all about conviviality. This bright red wine opens the door to the world of Ornellaia and simply shares the passion for quality that is experienced every day on our estate and with every sip.

TASTING NOTES

55% Cabernet Sauvignon, 40% Merlot, 5% Petit Verdot Alc. : 13,5 % vol.

Le Volte dell'Ornellaia 2023 opens with ripe blueberry and blackberry aromas. Generous and enticing flavours ensue and complement a beautiful balance between breadth and freshness. An enduring finish goes hand in hand with silky tannins that elevate the wine's elegance.



THE 2023 GROWING SEASON

2023 was a challenging vintage in Bolgheri that, however, benefitted from Nature's benevolence during key moments of the growing season. Winter was mild with relatively high temperatures and average rainfall that resulted in early plant growth. Spring brought abundant rainfall that helped fill up water reserves for the summer, but which also called for meticulous work in the vineyard. A hot summer saw high temperatures, albeit without reaching any extremes, alongside rains that helped offset water stress in the vineyards. This enabled the grapes to ripen gradually and regularly, allowing the berries to achieve high concentration.

Rainfall in late August and cool September nights helped aromatic complexity development and preserved the acidity of the wine, resulting in a proper balance between power and elegance.



VINIFICATION AND AGEING

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