



ORNELLAIA

LE VOLTE DELL'ORNELLAIA 2005

- TOSCANA IGT

Le Volte dell'Ornellaia combines the Mediterranean expression of opulence and generosity with structure and complexity. The approachable style of Le Volte dell'Ornellaia, a blend of Merlot, Sangiovese and Cabernet Sauvignon, reflects the philosophy and savoir-faire of Ornellaia.

WINEMAKER'S TASTING NOTES

50% Sangiovese, 30% Merlot, 20% Cabernet Sauvignon

"Elegant and enjoyable, the 2005 vintage is characterised by ample fruity, slightly spicy notes. Round and full in the mouth, it combines the Mediterranean generosity of Sangiovese with the structure of Cabernet Sauvignon and the softer tones of Merlot, creating an extremely pleasant wine."

Axel Heinz

THE 2005 GROWING SEASON

The beginning of the year was characterized by a reasonably mild Winter (apart from the rather harsh weather conditions between February and March, which delayed budding by a few days), followed by an unexpectedly warm and sunny Spring, causing blossoming to occur a week early. June and July did their work well: heat, sun, and just a bit of rain ... perfect to ensure a uniform onset of ripening. In August the ripening continued with constant temperatures that never exceeded the seasonal averages (32 °C). Some rainfall around mid August contributed to the optimal development of the clusters. The harvest was often interrupted by rain, but the clusters were quickly dried out by the winds blowing in from the sea.

VINIFICATION AND AGEING

Each grape variety was vinified separately in small stainless tanks so that fermentation management (extraction and temperature) respected the different characteristics of each variety. Malolactic fermentation was carried out in stainless steel after the alcoholic fermentation. The wine was then matured for 10 months in 2 - 4 year old barriques, which had previously been used for Masseto and Ornellaia ageing.