



ORNELLAIA

## LE VOLTE DELL'ORNELLAIA 2022

- 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

51% Cabernet Sauvignon, 44% Merlot, 5% Petit Verdot    Alc. : 13 % vol.

*Displaying a deep purple red, Le Volte dell'Ornellaia 2022 shows ripe fruity aromas such as cherries and blackberries, in addition to black pepperiness.*

*The palate is generous with considerable body at first, followed by smooth and enduring tannins. Upbeat freshness and pleasurable fruity aromas make up the finish.*

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### THE 2022 GROWING SEASON

The 2022 vintage in Bolgheri was distinguished by a typical winter with temperatures nearing the seasonal average, followed by a start of spring that was equally cool and dry. These conditions caused the vines to bud later than usual. From May onwards, a lengthy dry spell – lasting for about 75 days – persisted in the area, seriously challenging plant growth. The vines suffered from notable water stress during the growth, flowering and veraison periods, which resulted in a low-yield vintage. Fortunately, after these complications, the rainfall caused by classic summer storms freed up the energies, reactivating the physiology of the vines that could resume the ripening of the grapes. The rainfall cleared up during a month of September that proved perfect for the accumulation of sugar, aromas and tannins, mostly due to the cool night-time temperatures. The harvest took place in superb conditions that enabled us to choose the perfect date for each vineyard and varietal.

The red grape harvest started with Merlot on 25 August before continuing through September with Cabernet Sauvignon and ending on 10 October.

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### 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.