



ORNELLAIA

LE VOLTE DELL'ORNELLAIA 2007

- 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

51% Sangiovese, 34% Merlot, 15% Cabernet Sauvignon

"Produced in total accordance with the Tenuta Dell'Ornellaia's philosophy, Le Volte 2007 is a Tuscan wine that speaks the same language (or uses the same words) as Ornellaia. The aromatic and structural components display perfect balance, with fresh, lightly spiced red berry fruit notes, and smooth fullness on the palate, where the soft Merlot tannins combine with the structure of Cabernet and the classic liveliness of Sangiovese."

Axel Heinz

THE 2007 GROWING SEASON

2007 began with a very mild winter with below average rainfall, which resulted in bud break about 10 days earlier than usual. Mild spring weather, with rains that came at the right time, allowed optimal vegetative development, with flowering that was again earlier than usual. The development of the grapes took place in June, which was rainy throughout Tuscany. Summer finally came in July, which was hot and dry, while temperatures dropped off in August, and there were the classic mid-month thunderstorms that slowed the ripening of the grapes, delaying the date of the harvest to its usual time. September was perfect, with an abundance of sunlight accompanied by warm but not excessively hot weather and almost no rain, conditions that resulted in the slow, steady ripening of the grapes, with concentration of aromas and polyphenols, and no signs of overripening.

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 in barriques ranging from 2-4 years in age, which were on their third cycle, as they had already been used for Masseto and Ornellaia. The time spent in small oak barrels improved the wine's structure, by softening the brashness of the tannins.