



ORNELLAIA

LE VOLTE DELL'ORNELLAIA 2003

- 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, 35% Merlot, 15% Cabernet Sauvignon

"Produced following closely the Tenuta dell'Ornellaia's philosophy, Le Volte is the result of the research and selection of the best Mediterranean terroirs in Tuscany. Elegant and enjoyable, the 2003 vintage is characterised by ripe berry fruit aromatics and flavours, a generous, round mouthfeel and an attractive long finish."

Axel Heinz

THE 2003 GROWING SEASON

The 2003 vintage was characterised by hot temperatures, higher than average, and little rainfall (only 14 mm from the end of March to the beginning of September). However, the above average rainfall that occurred in 2002, had well prepared the soils so that they had a good water reserve throughout the entire growing season of 2003. The hot summer of 2003 has conferred to the wine characteristics of ripeness and good structure, typical of the best terroirs located along the Tuscan coastline.

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.