



ORNELLAIA

LE VOLTE DELL'ORNELLAIA 2000

- 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

40% Sangiovese, 30% Cabernet Sauvignon, 30% Merlot

"The generous climactic conditions of the 2000 vintage enabled the production of a magnificent Sangiovese on the Tuscan coast, giving to the Le Volte 2000 a beautiful Mediterranean expression. The wine unites the softness, richness, and spiciness of the Sangiovese with the concentration and structure of the Cabernet and Merlot. The beginning of the palate presents a pleasant fruit and continues with a sophisticated and elegant structure. This wine of pronounced character expresses its potential today and may evolve over several years."

THE 2000 GROWING SEASON

The Winter in the Tuscan mediterranean area was milder than that of 1999 and the Spring enjoyed average temperatures and sunny days. During all the summer and during the harvest period the weather was excellent and temperatures were slightly above average.

VINIFICATION AND AGEING

The grapes were harvested in the following periods during the 2000 vintage:

Merlot: during the first half of September

Cabernet Sauvignon: from mid September to end September

Sangiovese: during the third week of September.

Le Volte is the result of a selection of Tuscany's best mediterranean terroirs and unites the typical Tuscan variety of Sangiovese together with two Bordeaux varieties: Cabernet Sauvignon and Merlot. The Mediterranean expression of the Sangiovese gives the wine opulence and generosity while the Cabernet Sauvignon and Merlot grown in the region lend structure and complexity. Le Volte is true reflection of the Ornellaia philosophy and aims to achieve the greatest expression of the 'terroir' by producing a wine which unites personality with charm and elegance. The wine remains in barriques for a period of approximately 9 months followed by a further period in the bottle before release.