



ORNELLAIA

## LE VOLTE DELL'ORNELLAIA 1999

- TOSCANA IGT

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

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.



## THE 1999 GROWING SEASON

The Winter was colder than that of 1998 which led to a later budding of about one week. Spring enjoyed average temperatures and rainfall, thus the vegetative cycle recuperated and blossoming of the vines took place at a similar period to the 98 vintage. The excellent climatic conditions during this time meant that the 'setting of the bud' was superior to average with a greater yield than previously expected. A hot summer without rainfall led to a 'veraison' which took place about a week earlier than usual, and the grapes developed in a very homogeneous way. At the beginning of July the grapes were thinned; Merlot (up to 50% of the grapes on some vines, 10% on others) and Cabernet (10%) to ensure that the grapes remaining ripened under the best conditions.



## VINIFICATION AND AGEING

The grapes were harvested as follows:

Merlot: during the first half of September

Cabernet Sauvignon: from mid September to mid October

Sangiovese: during the third week of September.

Each grape variety was vinified separately and after destemming and crushing, the must was introduced into stainless steel tanks where alcoholic fermentation took place over a period of 7 days and maceration between 10-15 days. On completion of the malolactic fermentation, the wine was transferred into barriques (225 litres) where it remained for about 10 months. A period of approximately 6 months followed before release, during which time the wine also matured in the bottle.