



ORNELLAIA

LE VOLTE DELL'ORNELLAIA 2014

- 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

70% Merlot, 15% Sangiovese, 15% Cabernet Sauvignon

"The 2014 vintage was the most challenging in our memory, but has nevertheless enabled us to produce high quality wines that give immense pleasure. The late ripening of the grapes have made it possible to express the crispness and freshness of the fruit to best effect. What is striking is the high quality of the tannins on the palate: silky, refined and without any sharp edges, albeit with a lower density than in hotter vintages. Le Volte dell'Ornellaia is a balanced, harmonious and very drinkable wine thanks in particular to the beautiful Merlots of 2014."

Axel Heinz

THE 2014 GROWING SEASON

The 2014 vintage will go down in history as one of the most unusual in the memory of Ornellaia. A warm and rainy winter was followed by a mild and dry spring which allowed for a normal vegetative growth with timely and regular blooms. After a July that was fairly average but a cold and rainy August created very difficult conditions for the ripening of the grapes; it also greatly increasing the threat of disease. Meticulous stripping in the vineyard and treatments during the entire month of August enabled us to maintain the good health of our vines, allowing them to develop free of disease during September and October. These two months brought perfect conditions with mostly sunny and dry weather, offering excellent conditions for ripening, particularly for Merlot. The harvest will go down in history as one of the latest, starting on 6 September with the Merlot from young vines, and ending on 22 October with the last Cabernet Sauvignons.

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, partly in *barrique* used for Ornellaia and partly in cement tanks, to obtain the perfect balance between tannic structure and an expression of fresh fruit.