ORNELLAIA

LE VOLTE DELL'ORNELLAIA 2004

- 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 Ornellaia's philosophy, Le Volte is the result of the research and selection of the best Mediterranean terroirs in Tuscany. Elegant and enjoyable, the 2004 vintage is characterised by ripe berry fruit aromatics and flavours, a generous, round mouthfeel and an attractive long finish."

Axel Heinz

THE 2004 GROWING SEASON

An exemplary vintage: sufficient rain during the winter months, a mild spring and early summer months and a sunny and hot August. Ideal conditions permitted a gentle, homogeneous and regular development.

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.

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