



ORNELLAIA

LE VOLTE DELL'ORNELLAIA 2013

- 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% Merlot, 30% Sangiovese, 20% Cabernet Sauvignon

"The result of a cool year and a late harvest, Le Volte dell'Ornellaia 2013 stands out for its superior aromatic intensity and complexity. This vintage is notable for its radiant fresh fruit and intense colour. On the palate the smooth and silky tannins combine with a vibrant acidity to offer a very pleasurable and inviting experience."

Axel Heinz

THE 2013 GROWING SEASON

After the dry 2012, a mild but quite rainy winter ushered in 2013, which delayed bud break by a full 15 days. Continued cold, wet conditions brought irregular flowering as well, and stretched out that stage into two weeks later than normal, which reduced crop-load and led to uneven cluster development. Fortunately, summer arrived right on schedule, in late June, and it was perfect: dry and sunny, although July and August did experience a few intense heat spells. The delayed growth process was in the end quite beneficial, since it pushed ripening into the period after the heat spells. The expected mid-August rains significantly lowered temperatures, particularly the night-time maximums, which promoted good development of the aromatic compounds. This meant that we had to harvest later than ever, starting on the 9th September and finishing on the 14th October however, taking advantage of the late summer sun and absence of any excessive heat.

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.