



ORNELLAIA

## LE VOLTE DELL'ORNELLAIA 2011

- 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

*"Le Volte dell'Ornellaia 2011 faithfully reflects the distinctive characteristics of its vintage. The wine is rich and full-bodied, with all of its components in perfect balance. Intense in both colour and bouquet, it releases profound notes of dark berryfruit, sweet violets, and spice. The palate offers a broad vein of finely-woven, glossy tannins, creating a velvety mouthfeel. Impressions of fruit and spice lace the progression, which proceeds leisurely to an energy-laden finish enlivened by a tangy acidity."*

Axel Heinz

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### THE 2011 GROWING SEASON

After a significantly delayed 2010 vintage, 2011 was marked by very hot, dry weather, which brought on an earlier than average harvest. A rainy winter was followed by a warmer than normal spring, bringing forward the start of the vine growth cycle by a full 10 days. Budbreak was particularly rapid and even, which, as experience shows, is a very hopeful sign of a great vintage. Growth was then slowed by cooler conditions in June and July, but the desired rain arrived on time after flowering and after 'veraison', favouring optimal cluster development. A surge of heat in late August further encouraged the ripening process, bringing the start of harvest to the last week in August. September's weather was sunny and rainless, picture-perfect conditions that yielded concentrated grapes with an ideal balance between ripe tannins, crisp acidities, and rich, ripe aromas. Exceptionally, harvesting concluded in the final days of September.

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### 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 in barriques ranging from 2-4 years old which had already been used for the ageing of Ornellaia. The time spent in small oak barrels improved the wine's structure, and softened its tannins.