ORNELLAIA

LE VOLTE DELL'ORNELLAIA 2001

- 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, 25% Cabernet Sauvignon, 25% Merlot

"The 2001 Le Volte is a true expression of mediterranean Tuscany with its attractive ripe fruity aromas and its soft round palate structure. The blend of Sangiovese, Cabernet Sauvignon and Merlot results in a well balanced wine made in a very approachable style. It has a vibrant colour, intense berry aromas and flavours, round tannins and an appealing finish."

THE 2001 GROWING SEASON

Winter 2001 in the Maremma was characterised by mild temperatures and a higher than average rainfall. Budding was early, occurring during the last few days of March and early April. Spring saw moderate temperatures and above average rainfall. Flowering started halfway through May with the Merlot and finished at the end of the month with Cabernet Sauvignon. Summer 2001 was characterised by normal temperatures with some rain. Throughout the harvest period the weather was fine with slightly above average temperatures, warm sunny days and cool nights. These conditions allowed optimum ripening of the grapes.

VINIFICATION AND AGEING

The grapes were harvested in the following periods during the 2001 vintage:
Merlot: during the last week of August and the first week of September
Sangiovese: during the second and third weeks of September.
Cabernet Sauvignon: from mid September to the end of September
Each grape variety is vinified separately in small stainless tanks so fermentation management (extraction and temperature) can respect the different characteristics of each variety. Malolactic fermentation is carried out in stainless steel after the alcoholic fermentation. The wine is then matured for 10 months in 2 – 4 year old barrels, which have previously been used for Masseto and Ornellaia ageing.

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