



ORNELLAIA

LE VOLTE DELL'ORNELLAIA 2024

- TOSCANA IGT ROSSO

Instantly enjoyable, versatile and playful, Le Volte dell'Ornellaia is all about conviviality. This bright red wine opens the door to the world of Ornellaia and simply shares the passion for quality that is experienced every day on our estate and with every sip.

TASTING NOTES

Cabernet Sauvignon, Merlot, Petit Verdot Alc. : 13% vol.

Le Volte dell'Ornellaia 2024 is a bright purple in the glass. Fresh red fruit like cherries and wild strawberries emerge on the nose, accompanied by elegant mentholated notes that provide aromatic depth and freshness. Exquisite to taste, the wine has a bold structure, while remaining elegant and delicate. Le Volte dell'Ornellaia is harmonious and balanced, complex and juicy, a joy to drink.



THE 2024 GROWING SEASON

2024 is a precocious and promising vintage. The growing season began quite early, aided by the mild and rainy conditions in the first part of the year, which ensured an excellent water supply for the vineyards. Even in the following months, abundant rainfall continued to support plant development, although it made vineyard management particularly demanding and required great care. Starting at the end of June, the arrival of warm, sunny days created ideal conditions for a quality harvest. The vines gradually slowed their growth, showing reduced vigour at just the right time: during véraison at the end of July, a crucial phase for concentration and aromatic development. This hot and dry period was interrupted in mid-August by some localized storms, which brought variable rainfall across different vineyards, allowing the grapes to complete their ripening in optimal conditions. From early September onwards, an alternation of sunny, cool and occasionally rainy days accompanied the harvest through to its conclusion, naturally balancing the concentration of the berries without compromising their health. In summary, 2024 proved to be a balanced and dynamic vintage, with nice freshness and poised to produce elegant and aromatically intense wines.



VINIFICATION AND AGEING

The different varieties were fermented separately in small steel tanks to maintain their characteristics. The alcoholic fermentation was followed by malolactic fermentation, again in steel tanks. The wine was then aged for 10 months, partly in *barriques* used previously for Ornellaia and partly in tanks, to obtain the perfect balance between tannic structure and the expression of fresh fruit.