



ORNELLAIA

LE VOLTE DELL'ORNELLAIA 2008

- 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, 40% Merlot, 10% Cabernet Sauvignon

"A vintage of structure, great depth and concentration, Le Volte 2008 is particularly full and opulent. On the nose complex, intense fruit with hints of wild berry and sweet spice. On the palate, ample and dense, with expressive supple and well integrated tannins and a long-lingering, notably vibrant finish with aromatic fruit notes."

Axel Heinz

THE 2008 GROWING SEASON

The 2008 growing season saw a cool, rainy winter, and budbreak occurred in line with past years. Spring was rainy during flowering, which slowed fruit set and reduced the crop per vine. Summer was very hot without rainfall, until the beginning of September. These conditions proved perfect for an optimal *veraison* and steady ripening process further improved by cool nights, which encouraged the production of aromatic compounds and colour. North winds in mid-September brought lower temperatures. The cool, breezy days remained sunny, however, and these conditions were particularly positive for late-ripening varieties (e.g. Sangiovese), which were thus able to complete their ripening and accumulate significant levels of polyphenols and aromatic compounds.

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 in age, which were on their third cycle, as they had already been used for Masseto and Ornellaia. The time spent in small oak barrels improved the wine's structure, and softened its tannins.