ORNELLAIA

LE VOLTE DELL'ORNELLAIA 2006
- 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

52% Sangiovese, 36% Merlot, 12% Cabernet Sauvignon

"Le Volte embodies the Tenuta Dell'Ornellaia's philosophy, and is a Tuscan wine that speaks the same language (or uses the same words) as Ornellaia. The 2006 vintage presents ample, slightly spicy fruity aromas, and is round and full on the palate, combining Sangiovese's Mediterranean generosity with Cabernet Sauvignon's structure and Merlot's softer notes to make for an extremely pleasant wine."

Axel Heinz

THE 2006 GROWING SEASON

2006 began with a cold wet winter that delayed bud break; despite the hot spring days that followed the vines remained behind schedule, not flowering until after the first week of June. During the summer it hardly rained at all along the Tuscan coast, but was fortunately not too hot either: the consistent good weather produced a good volume of grapes with fine aromatic potentials. At harvest, the grapes were perfect: concentrated, and uniformly ripe.

VINIFICATION AND AGEING

To respect the distinctive characteristics of the various varietals, they were vinified separately in small stainless steel tanks. The alcoholic fermentation was followed by malolactic fermentation, again in steel tanks. The wines were then aged 10 months in 2-4 year-old French oak barrels that had already had wine in them for two years, because they were previously used for Masseto and Ornellaia. The time spent in barrel improves the structure of the wine by softening the tannins, and reducing their aggressiveness.

Ornellaia S.r.l.
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