



ORNELLAIA

LE VOLTE DELL'ORNELLAIA 2002

- 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, 35% Merlot, 15% Cabernet Sauvignon

"The 2002 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 2002 GROWING SEASON

Winter 2002 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. The climatic conditions continued to be ideal through the summer 2002 until mid August after which time there was above average rainfall which made it necessary to make a very careful selection in the vineyards during harvest time .

VINIFICATION AND AGEING

The grapes were harvested in the following periods during the 2002 vintage:

Merlot: during the first week of September

Cabernet Sauvignon: from mid-September to the end of September

Sangiovese: from end September to beginning October

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.