



ORNELLAIA

LE VOLTE DELL'ORNELLAIA 2015

- 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

67% Merlot, 20% Cabernet Sauvignon, 13% Sangiovese

'2015 was one those years that every winemaker dreams of having at least once in his career. The balanced season with a warm and sunny summer, but with a cool, dry weather during the harvest produced wines that perfectly denote the seasonal trend. Rarely do we find a perfect balance between the various components of the wine, from the deep ruby colour, to the crisp and fresh fruity hints with an ideally meaty texture, supported by silky, smooth tannins, devoid of any harsh edge.'

Axel Heinz

THE 2015 GROWING SEASON

After the unusual 2014, vintage 2015 proved to be very regular and almost a "textbook" vintage. After a normal winter, rainy, mild, but with a few days with temperatures below 0°C, budbreak came on time in the first days of April. Spring was characterized by a dry and sunny weather, ideal conditions for a regular vegetative growth that culminated in a fast and complete flowering at the end of May. In June, a progressive water stress began. July will be remembered as being particularly hot and dry, with maximum temperatures exceeding 30°C every single day of the month. The absence of rain, combined with the heat, was a cause for great concern as we feared the grapes would not be able to ripen further and an early harvest would be called for. Fortunately, abundant rainfall around the 10th August allowed the ripening to start again, brought cooler weather during the final stage of the ripening. This cool yet sunny weather persisted throughout the harvest, allowing us to pick each vineyard at the perfect point of ripeness, combining a fresh and lively aromatic quality to a perfect phenolic ripeness with abundant, silky, soft tannins. The harvest began on the 29th of August with the Merlot, and ended on the 12th of October with the last Cabernet Sauvignon and Petit Verdot.

VINIFICATION AND AGEING

The different varieties 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, partly in *barrique* used for Ornellaia and partly in cement tanks, to obtain the perfect balance between tannic structure and an expression of fresh fruit.