



ORNELLAIA

Le Volte dell'Ornellaia 2016

Toscana IGT

ESTATE

Ornellaia has established itself among the iconic wine estates in Italy (and beyond). The estate is dedicated to producing charming and opulent wines, full of Mediterranean character and finesse, reflecting the estate's unique terroir in Bolgheri on the Tuscan coast. The combination of Bolgheri's unique soils and growing conditions, and what can only be characterized as a total obsession with excellence, result in the world-class wines from Cabernet Sauvignon, Merlot, and Sauvignon Blanc that so many wine lovers across the world have come to cherish.

WINE

Le Volte dell'Ornellaia combines a Mediterranean expression of generosity with structure and complexity, reflecting the philosophy of Ornellaia. It represents the first step into the Ornellaia family, and is an ideal wine for everyday enjoyment.

VINEYARD

Soils: Three major soil types: marine (sedimentary deposit from the sea), alluvial (marly, sandy clays with mineral veins), and volcanic (schist, gravel and porous soils.) Vineyards are planted at high density, from 5,000-8,700 hl/ha, and feature several training systems – spur-pruned cordon, single Guyot, and head-pruned vines.

Grape Varieties: 67% Merlot, 20% Cabernet Sauvignon and 13% Sangiovese.

WINEMAKING

Fermentation: 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.

Aging: 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.

VINTAGE

The 2016 vintage was characterized by abnormally warm weather with heavy rainfall in February which led to quick vegetative vine growth. Less rain in the summer months led to water stress towards the end of the ripening stage. The usual August storms were also absent, maintaining a state of hydric stress through the first part of the harvest, but luckily with temperatures that significantly cooled off at night, allowing the vines to recover from the daytime temperatures. Ripening went on steadily building up excellent phenolic potential and a balanced sugar/acidity ratio.

WINE ADVOCATE

"You get excellent value with the entry-level 2016 Le Volte dell'Ornellaia. This vintage radiates freshness and sheer energy, thanks to the excellent material available in this classic vintage. The base of the wine is Merlot, but the winemaking team at Ornellaia sources fruit far and wide along the Tuscan coast to locate the Sangiovese and the Cabernet Sauvignon that completes the blend. The wine opens to a rich, dark appearance and offers succulent fruit tones of blackberry, blackcurrant and lingering spice. You also get that characteristic freshness that comes from the Sangiovese."

91

