



# ORNELLAIA

Ornellaia is an ambassador for the Bolgheri region, leading it to be recognized as one of Italy's (and the world's) greatest winegrowing appellations.



## Le Volte dell'Ornellaia 2020

Toscana IGT, Italy

### 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.

### WINEMAKING

**Fermentation:** Each variety and each parcel was vinified separately in small stainless steel tanks to ensure their varietal characteristics remained intact. Alcoholic fermentation was then followed by malolactic fermentation again in stainless steel tanks.

**Aging:** The wine was aged for 10 months, partly in barrique and cement tanks in order to obtain the perfect balance between tannic structure and an expression of fresh fruit.

**Alcohol:** 13.5%

### VINTAGE

After a mild and rainy winter, there was a temporary drop in temperatures in March at the very start of the budding in the last week of the month. The rest of spring had generally warm weather with normal rainfall that ensured regular vegetative development until flowering. There was an intense rainy period in the middle of June, followed by a very long dry period with a substantial absence of rain and torrid temperatures until the end of August. The veraison was homogeneous and rapid, with the grapes beginning to ripen under a blazing sun. Welcome rains came at the end of August and brought a considerable drop in temperatures with them: ideal conditions for the Merlots to complete their ripening. They were harvested early and quickly.

## Decanter

*"Bright and young on the nose, smells like freshly-picked red cherries, almost like sweets, blackcurrant and cherry sweets braced by bramble fruits and soft perfume. Softly creamy and chalky on the palate, strawberries and red cherries have a chalky texture and quite a perfume to the flavour profile. There is fruit there but then it's subdued a little by a savoury wood aspect, sweet vanilla and spiced clove that edges the palate. One that will give a lot of pleasure." - G.H 3/22*

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90 Wine Spectator

90 Wine Advocate

93 James Suckling

90 Jeb Dunnuck