



ORNELLAIA

## LE VOLTE DELL'ORNELLAIA 2021 - TOSCANA IGT ROSSO

Instantly enjoyable, versatile and playful, Le Volte dell'Ornellaia is all about conviviality. This bright red wine opens the door to the world of Ornellaia and simply shares the passion for quality that is experienced every day on our estate and with every sip.

### WINEMAKER'S TASTING NOTES

Alc. : 14 % vol.

*"With its signature ruby red hue and purple tinges, Le Volte dell'Ornellaia displays lively red fruit aromas alongside light spiciness. The wine is well balanced across all components on the palate, blending smooth tannins with refreshing acidity that lends crunchiness to this enjoyable wine."*

Olga Fusari - Winemaker - December 2022

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### THE 2021 GROWING SEASON

2021 started with a mild yet rainy winter that enabled the water resources in the soil to be replenished. After a dry March, budbreak occurred in the first fortnight of April. The gradual rise in temperatures and normal rainfall allowed the shoots to develop evenly before flowering in superb conditions towards the end of May. Summer fully arrived in June with temperatures slightly above average and an almost total absence of rain, resulting in veraison in the last week of July. The dry spell continued throughout August and September, but the spring rain and our estate's deep soils allowed the vines to avoid overly intense water stress, creating the conditions for small, highly concentrated grapes with exceptional potential in terms of quality.

September was hot and sunny, devoid of rainfall, which provided for an "à la carte" harvest to convey the maximum quality potential of each vineyard.

The red grapes were harvested mostly in September, with Merlot within the first fortnight, and other varieties on the estate from 13 September onwards, ending on 1 October.

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### VINIFICATION AND AGEING

The different varieties were fermented separately in small steel tanks to maintain their varietal characteristics. The alcoholic fermentation was followed by malolactic fermentation, again in steel tanks. The wine was then aged for 10 months, partly in *barrique* used previously for Ornellaia and partly in concrete tanks, to obtain the perfect balance between tannic structure and an expression of fresh fruit.

Axel Heinz - Estate Director