



TENUTA DELL'ORNELLAIA
BOLGHERI

Le Volte 2009

Toscana IGT

50% Merlot

30% Sangiovese

20% Cabernet Sauvignon

Weather and Harvest

The 2009 growing season saw a winter and early spring that were cool and rainy, and budbreak occurred in line with past years. May was dry, but the rains returned in June, without however negatively impacting vine growth or flowering. Summer was practically rainless, and hot, with temperatures often rising above 35°C and very narrow day-night temperature differences. These conditions speeded up the ripening process, particularly for early-ripening varieties such as Merlot. Harvest started in the last few days of August, slightly earlier than usual. Then rains in mid-September cooled off later-ripening varieties, enabling them to continue ripening until the first week in October.

Vinification and Aging

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 in barriques ranging from 2-4 years in age, which were on their third cycle, as they had already been used for the ageing of the flagship wine Ornellaia. The time spent in small oak barrels improved the wine's structure, and softened its tannins.

Winemaker's notes

The hot and sunny 2009 vintage gave us a remarkably appealing Le Volte, with rich, intense fruit and spice notes, and no trace of over-ripeness. On the palate boasts a smooth, velvety mouth feel, with glossy tannins and a lively, crisp acidity, both contributing to its impressive balance, and it concludes with very lengthy finish.