

ORNELLAIA


















Le Volte dell'Ornellaia

2021

\$29.95

* Suggested retail price



	Product code	10938684
	Licensee price	\$27.27
	Format	750x12ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still Wine
	Country	Italy
	Regulated designation	Indicazione geographica tipica (IGT)
	Region	Tuscany
	Varietal(s)	Merlot 50 %
	Varietal(s)	Sangiovese 30 %
	Varietal(s)	Cabernet Sauvignon 20 %
	Alcohol percentage	13.5%
	Colour	Red
	Sugar	Dry
	Sugar content	2.6
	Closure type	CORK-Natural

ABOUT THIS WINERY

In 1981, The Ornellaia Estate is founded by Marchese Lodovico Antinori. ORNELLAIA, perceived as one of the world's iconic wineries, has flourished under the Frescobaldi family's ownership. Our production philosophy revolves around Ornellaia's obsession with excellence – at all levels. Every choice we make is of absolute importance and implies an all-consuming attention to detail.

TASTING NOTES

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.

PRODUCTION NOTES

The different varietals 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.

