

THE OXFORD WINE COMPANY

Le Volte dell' Ornellaia

£22.99

Vintage: 2016

Bottle Size: 75cl

Alcohol %: 14%

Country: Italy

Description: This "Super Tuscan" is made by the iconic producer Ornellaia 5km away from the coast in Bolgheri. The wine spends 10 months in old oak barriques. using cab sav, merlot and the local Sangiovese grape to create a wine with an intense fruit core high tannin perfectly balanced by the acidity.

Cepages: Sangiovese, Merlot, Cabernet Sauvignon

Group: Italy

Sub group: Tuscany

Colour: Red

Closure: Cork

Producer: Tenuta dell'Ornellaia

Website:

Organic/Bio Status:

Food / cocktail match: A delight with rich tomato sauce and beef dishes, will also hold up to game nicely

Food / cocktail recipe:

Press "Le Volte dell'Ornellaia combines the Mediterranean expression of opulence and generosity with structure and complexity. The approachable style of Le Volte dell'Ornellaia, a blend of Merlot, Sangiovese and Cabernet Sauvignon, reflects the philosophy and savoir-faire of Ornellaia."

Awards

Other Info: Ornellaia's founder Marchese Lodovico Antinori is brother to Piero and cousin to Nicolò Incisa della Rocchetta of the first great Super-Tuscan, Sassicaia. From the beginning Lodovico intended to plant Bordeaux



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varieties and here in Le Volte dell'Ornellaia, the approachable 'third' wine of Ornellaia Cabernet Sauvignon and Franc, plus Merlot are blended with local Sangiovese to produce a Mediterranean expression of generosity with the typical structure and complexity of its older sibling. The different varieties were fermented separately in small steel tanks to maintain their varietal characteristics intact. The wine is then aged for 10 months, partly in barrique used for Ornellaia and partly in cement tanks.