



Technical Information

Style: Still, Red

Varietal(s): 55% Cabernet Sauvignon, 40% Merlot, 5% Petit Verdot

ABV (%): 13.5

pH: 3.59

Residual Sugar (g/L): 2.8

Total Acidity(g/L): 5.3

Volatile Acidity(g/L): 0.5

Other Information

Dietary:

Suitable for Vegetarian: No

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: Yes

Packaging Information

Barcode: 8059482401548

Case Weight (g): 8200

Case Dimension (mm): L316 x W249 x H172

Bottle Weight (g): 1300

Bottle Dimension (mm): H301, Dia74

Type of Closure: DIAM

Vineyard & Viticulture Practice

The Ornellaia estate lies in the foothills facing the Mediterranean coast near Bolgheri. Its hillside vineyards benefit from maritime breezes during summer, encouraging slow grape ripening and freshness, while the hills protect the vines from cold northern winds in winter. The soils, of marine and alluvial origin, form a varied mosaic of more than 70 plots, classified by soil type, exposure and variety. Average vine age is around 20 years for red varieties and 13 years for whites, with vineyard work carried out largely by hand.

Vintage Notes

2023 began with a mild winter with relatively high temperatures and average rainfall led to early growth. Spring brought abundant rain, replenishing water reserves but requiring careful vineyard work. Summer was hot without extreme peaks, with rainfall helping reduce water stress and allowing gradual, regular ripening. Late-August rain and cool September nights helped preserve acidity and develop aromatic complexity, giving a balanced vintage with both power and elegance.

Vinification

The different varieties were fermented separately in small steel tanks to preserve their individual characteristics. Alcoholic fermentation was followed by malolactic fermentation, also in steel tanks. The wine was aged for 10 months, partly in barriques previously used for Ornellaia and partly in concrete tanks. This combination was chosen to balance tannic structure with fresh fruit expression, giving Le Volte dell'Ornellaia its approachable yet refined Bolgheri character.

Tasting Notes

Le Volte dell'Ornellaia 2023 opens with ripe blueberry and blackberry aromas. The palate is generous and inviting, combining breadth with freshness and a smooth, fruit-led texture. Medium to full-bodied, it shows ripe dark fruit, elegant spice and silky tannins. The finish is enduring and balanced, with freshness lifting the wine's natural richness and making it both accessible and polished.

Food Pairing

Pair with pizza, grilled sausages, roast pork, tomato pasta, lasagne, charcuterie, grilled vegetables, mushroom risotto, burgers, lamb kofta or semi-hard cheeses.