



ORNELLAIA

Ornellaia is an ambassador for the Bolgheri region, leading it to be recognized as one of Italy's (and the world's) greatest winegrowing appellations.

Poggio alle Gazze dell'Ornellaia 2020 Toscana Bianco IGT, Italy



ESTATE
Ornellaia has established itself among the iconic wine estates in Italy (and beyond). The estate is dedicated to producing charming and opulent wines, full of Mediterranean character and finesse, reflecting the estate's unique terroir in Bolgheri on the Tuscan coast. The combination of Bolgheri's unique soils and growing conditions, and what can only be characterized as a total obsession with excellence, result in the world-class wines from Cabernet Sauvignon, Merlot and Sauvignon Blanc that so many wine lovers across the world have come to cherish.

WINE
Poggio alle Gazze dell'Ornellaia is one of Italy's most innovative and progressive white wines, providing an altogether different experience of the Ornellaia estate and its Mediterranean influences.

VINEYARD
Soils: Three major soil types: marine (sedimentary deposit from the sea), alluvial (marly, sandy clays with mineral veins), and volcanic (schist, gravel and porous soils.) Vineyards are planted at high density, from 5,000 - 8,700 hl/ha, and feature several training systems – spur-pruned cordon, single Guyot, and head-pruned vines.

WINEMAKING
Variety: 69% Sauvignon Blanc, 22% Vermentino, 5% Viogner, 4% Verdicchio
Fermentation: After a meticulous quality selection, the whole clusters were given a very slow, gradual pressing, while great care was exercised to prevent oxidation of the fruit. After gravity settling of some 12 hours, the separate lots of must were put in barriques, 25% of which new and 25% used, in steel tanks, and in concrete and oak vats (50%). Fermentation temperatures did not exceed 22°C, and the wine did not go through malolactic fermentation.
Aging: The wine matured on the fine lees for 6 months, with regular bâtonnage throughout the period, followed by the assemblage of the final blend. The wine rested an additional 12 months in bottle before release
Alcohol: 13.5%

VINTAGE
After a mild and rainy winter, there was a temporary drop in temperatures in March. The rest of spring had generally warm weather with normal rainfall that ensured regular vegetative development until flowering. There was an intense rainy period in the middle of June, followed by a very long dry period with a substantial absence of rain and torrid temperatures until the end of August. The veraison was homogeneous and rapid, with the grapes beginning to ripen under a blazing sun. The harvest began even before mid-August, with the bunches of "milleviti" Sauvignon to end on the 24th of the same month. This year was one of those rare occasions when the Viogner and Verdicchio were harvested at the same time, while the Vermentino was left to ripen until being harvested in the second week of September. The early harvest and the absence of marked water stress allowed the grapes to express a beautiful aromatic distinctiveness, in particular the Sauvignons.

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Decanter
"Lovely refined aromas, elderflower, peach, apricot, some white flowers and gently bitter orange rind. I love the texture here, smooth and succulent, a very satisfying weight - bright with such aromatic intensity. Body and texture here, a good food wine, with acidity giving lemon and lime touches and a clarity left on the tongue towards the finish. Very appealing." - G.H 3/22

- 93 Jeb Dunnuck
- 92 Wine Advocate
- 92 Vinous
- 93 James Suckling