



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.

Ornellaia Bianco 2020

Toscana 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

The desire to nurture the estate's exceptional qualities has shaped Ornellaia's philosophy since the beginning. Ornellaia Bianco is primarily produced with Sauvignon Blanc coming from three small vineyards that have demonstrated their remarkable capacity to express the unique character of Ornellaia.

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: 100% Sauvignon Blanc
Fermentation: Following careful selection, the whole grape clusters were subjected to slow and soft pressing with maximum attention to protection against oxidation. After static decantation lasting approximately 24 hours, all the must was placed in barriques, 25% new and 75% used, for alcoholic fermentation at temperatures no higher than 22°C. No malolactic fermentation was carried out.
Aging: The aging continued for 10 months on the lees with periodic batonnage over the entire period, and concluded in steel vats for 2 more months. The wine was then aged in bottles for a further 6 months prior to market introduction.
Alcohol: 13.0%

VINTAGE

After a mild and rainy winter, there was a temporary drop in temperatures in March with a few nights below 0°C at the very start of the budding in the last week of the month. Fortunately, the newly opened shoots were still protected by the cottony tissue of the bud and were not damaged by the frost. The rest of spring had generally warm weather with normal rainfall that ensured regular growth until flowering, which took place on average between 20 and 25 May. There was an intense rainy period in the middle of June, followed by a very long dry period with a virtual absence of rain and torrid temperatures until the end of August. The véraison was even and quick between 20 and 25 July, with the grapes beginning to ripen under a blazing sun.



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"This wine that once featured Viognier in the blend, is now 100% Sauvignon Blanc. The 2020 Ornellaia Bianco is quite tropical and generous in personality with immediate aromas of papaya, Golden Delicious apple and crushed stone. The wine is beautifully textured and long lasting." - M.L 5/23

94 Vinous

94 Jeb Dunnuck

93 Wine Spectator