



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 2017

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: 91% Sauvignon Blanc, 9% Viogner

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, 30% new and 70% used, for alcoholic fermentation at temperatures no higher than 22°C. No malolactic fermentation was carried out.

Aging: The ageing continued for 12 months on the lees with periodic batonnage over the entire period, and concluded in steel vats for 3 more months. The wine was then aged in bottle for a further 6 months prior to market introduction.

Alcohol: 13.5%

VINTAGE

2017 will go down in history as being one of the hottest, driest years ever. Things were clear from the outset due to a particularly mild winter, causing the vines budded much sooner than usual. Spring was characterized by hot weather with very little rain. Ultimately this limited the vegetative development and the size of the bunches, and allowed for excelled flowering conditions. The harvest began early, with the first bunches of Sauvignon Blanc on the 7th of August.

JEB DUNNUCK

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"Coming from a dry, hot year, it has a beautiful bouquet of Meyer lemons, honeysuckle, flowers, and hints of barrique. This carries to a seamless, full-bodied white that's flawlessly balanced, has a bright core of acidity, ample mid-palate depth, and a great finish. It's one seriously classy white I'd be thrilled to drink any time over the coming 4-5 years." - A.G. 1/2021

95 Decanter

95 James Suckling

94 Wine Advocate