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 2019

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: 78% Sauvignon Blanc, 16% Vermentino, 6% Viogner

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

More than most vintages, the year 2019 was characterised by a highly variable climate, which alternated periods of cold and rain with long bouts of drought and heat. Budding took place in the first week of April. Cold and rainy conditions throughout spring slowed down development of the vegetation. All summer long the weather remained hot and sunny, The harvest of Sauvignon Blanc started on August 19th and continued until the first days of September. Viognier grapes were harvested in late August, while the late ripening varieties Vermentino and Verdicchio fully ripened in mid-September.

Alarka



"This remains one of the great, fresh and easy-drinking whites of the Tuscan Coast [...] Floral and exotic fruit tones rise from the pretty bouquet with shadings of green papaya and citrus. About one-half of the total sees some oak aging, and the rest goes into steel vat and cement. The wine is luminous and bright with lots of energy and freshness." - M.L. 5/2021



James Suckling











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