ORNELLAIA

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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 2021 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: 72% Sauvignon Blanc, 16% Vermentino, 6% Viogner, 6% 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

2021 started with a mild yet rainy winter that enabled the water resources in the soil to be replenished. After a dry March, budbreak occurred in the first fortnight of April. The gradual rise in temperatures and normal rainfall allowed the shoots to develop evenly before flowering in superb conditions towards the end of May. Summer fully arrived in June with temperatures slightly above average and an almost total absence of rain, resulting in veraison in the last week of July. The dry spell continued throughout August and September, but the spring rain and our estate's deep soils allowed the vines to avoid overly intense water stress, creating the conditions for small, highly concentrated grapes with exceptional potential in terms of quality. The Sauvignon started to be harvested on 18 August, followed by Viognier and ending with Vermentino in the second week of September.

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"Made mostly with Sauvignon Blanc, the 2021 Poggio alle Gazze dell'Ornellaia reveals a luminous and transparent appearance with fresh aromas of passion fruit, citrus and green apple. The wine is very focused in this classic vintage with upfront acidity and pretty mineral notes." - M.L 5/23



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