



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 2018

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: 83% Sauvignon Blanc, 11% 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, 23% of which new and 27% 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

2018 brought the winter weather conditions back to normal. Spring will be remembered as one of the rainiest in history, with three times more rainfall than the seasonal average and high temperatures in April. Moving into summer and fall, the temperatures were higher than the seasonal average, but the cooler nights allowed the vines to recover and preserve the grapes' aromas and acidity. Harvest began with the Sauvignon Blancs on 16 August and continued until mid-September, after which the Vermentinos were harvested between 17 and 25

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"Poggio alle Gazze, Ornellaia's Sauvignon Blanc-based white, is especially fine in 2018. Lemon confit, sage, mint and bright floral notes are so finely cut. I would prefer to drink it on the early side in order to capture all of that vibrancy and energy." - ANTONIO GALLONI, 3/2020

92 James Suckling

91 Jeb Dunnuck

91 Wine Advocate