



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 2019

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: 81% Sauvignon Blanc, 19% 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.

Ageing: The ageing 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

More than most vintages, the year 2019 was characterized by a highly variable climate, which alternated periods of cold and rain with long bouts of drought and heat. After a normal winter, the budding took place in the first week of April. The cold and rainy conditions throughout April and May significantly slowed down the vegetative vine growth, leading to a 10-day delay in flowering compared to the average. Very hot, rainless weather suddenly arrived in June. The weather stayed warm and sunny throughout the summer with 45 consecutive days without rain. The long dry period was interrupted by two days of rain in the last week of July, bringing the temperature back to the seasonal norm, with ideal conditions for ripening. Harvesting of the Sauvignon Blanc grapes began on August 19th while the Viogner grapes were picked in the last days of August.



Decanter

"So sophisticated and elegant, a brilliant expression of Sauvignon Blanc with smoky, stone, lemon aromas alongside pear and green apple - aromatic and so open. Excellent mouthfeel, there's such a lovely weight, slightly viscous with a hint of sweetness but then you get this clarity and complexity from clear aromatics but also the freshness. Nothing is too much, each part playing out in terms of weight, structure, acidity and length. It's the succulence then at the same time the salinity that captivated me, the two playing against each other with the support from plumped up and cushioned fruit giving the overall weight." - G.H 3/22

97

95 James Suckling

94 Vinous