



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 2018

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 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

2018 brought a return to normal winter climatic conditions, with temperatures allowing the vines their well-deserved rest. Spring will be remembered as one of the wettest in history, with three times the seasonal average rainfall. It was only in July that the vines received some respite, with a warm and dry month. The sugars and acidity developed slowly, while the berries grew to larger dimensions thanks to the high level of water present in the soil. September was warm and dry. Temperatures were higher than the seasonal average, but cooler nights enabled the vines to recover and preserve the aromas and acidity. The Sauvignon Blanc harvest started on the 16th of August and continued until midSeptember. The Viogner was harvested during the last days of August.

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"Dried apple, lemon, lime and lemon curd on the nose with hints of cedar. Medium-to full-bodied with a solid core of fruit and a fresh, vivid finish. The vanilla cream and sliced fruit are so enticing. Just a hint of wood character at the end. Needs time to come together." - J.S. 8/2021

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Wine Advocate

93+

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