



ORNELLAIA

POGGIO ALLE GAZZE DELL'ORNELLAIA 2020

- TOSCANA IGT BIANCO

Poggio alle Gazze dell'Ornellaia, owes its elegant Mediterranean style to the estate's unique microclimate. This gift of nature allows Poggio alle Gazze dell'Ornellaia, with its predominance of Sauvignon Blanc, to display a firm structure and ripe fruit while maintaining great finesse.

WINEMAKER'S TASTING NOTES

69% Sauvignon Blanc, 22% Vermentino, 5% Viognier, 4% Verdicchio

"With its classic bright straw-yellow colour, Poggio alle Gazze dell'Ornellaia 2020 expresses itself on the nose with a beautiful aromatic intensity: aromas of boxwood and white flowers, accompanied by notes of white peach, sage and aromatic herbs are all released once poured. The wine fills the palate with elegance and determination upon tasting, revealing the proper balance of acidic freshness and density. The finish is lively, persistent and with a nice tanginess."

Olga Fusari - Winemaker-Maggio 2021

THE 2020 GROWING SEASON

After a mild and rainy winter, there was a temporary drop in temperatures in March with a few nights below 0°C at the very start of the budding in the last week of the month. Fortunately, the newly opened shoots were still protected by the cottony tissue of the bud and were not damaged by the frost. The rest of spring had generally warm weather with normal rainfall that ensured regular vegetative development until flowering, which took place on average between 20 and 25 May. There was an intense rainy period in the middle of June, followed by a very long dry period with a substantial absence of rain and torrid temperatures until the end of August. The veraison was homogeneous and rapid between 20 and 25 July, with the grapes beginning to ripen under a blazing sun. The harvest began even before mid-August, on the 13th of August with the bunches of "milleviti" Sauvignon to end on the 24th of the same month. This year was one of those rare occasions when the Viognier and Verdicchio were harvested at the same time, while the Vermentino was left to ripen until being harvested in the second week of September. The early harvest and the absence of marked water stress thanks to the abundant rainfall in June allowed the grapes to express a beautiful aromatic typicality, in particular the Sauvignons.

VINIFICATION AND AGEING

The clusters were hand-picked into small 15 kg boxes in the early morning hours and immediately chilled on arrival at the cellar in order to fully preserve their aromatic compounds. 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 to barriques, 25% of which new and 25% used, in steel tanks and in concrete vats (50%). Fermentation temperatures did not exceed 22°C, and the wine did not go through malolactic fermentation. The wine matured on the fine lees for 6 months, with regular *bâtonnage* throughout the period, followed by the assemblage of the final blend. After a light fining, it rested an additional 12 months in the bottle before release.

Axel Heinz – Estate Director

Ornellaia S.r.l.

Località Ornellaia, 191 – Bolgheri – 57022 Castagneto Carducci – Livorno – Italia – Tel. +39 0565 71811 Fax. +39 0565 718230 – www.ornellaia.com