



ORNELLAIA

POGGIO ALLE GAZZE DELL'ORNELLAIA 2014

- IGT TOSCANA

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, 16% Vermentino, 8% Verdicchio, 6% Viognier

"A late and cool year has given us a very pleasant version of Poggio alle Gazze dell'Ornellaia in 2014. The colour is pale yellow, the nose develops classic notes of citrus and exotic fruits, underlined by subtle floral notes. The mouth is crisp with a vibrant and expressive fruity note. A smooth and soft texture combines with a juicy acidity and concludes with a mineral finish."

Axel Heinz

THE 2014 GROWING SEASON

The 2014 vintage will go down in history as one of the most unusual in the memory of Ornellaia. A warm and rainy winter was followed by a mild and dry spring which allowed for a normal vegetative growth with timely and regular blooms. A July that was fairly standard was followed by a cold and rainy August. But while this provided a challenge with regard to the ripening of red grapes, these same conditions created a very favourable terrain for the ripening of the whites, combining cool temperatures without prolonged periods of water stress, two essential elements for enabling the full development of the aromatic potential and maintenance of a lively and fresh acidity. The dry, sunny weather in September, marked by considerable nocturnal temperature ranges, enabled us to deliver the grapes to the cellar in perfect condition. 2014 has been one of the latest harvests ever, with Sauvignon and Viognier being harvested between 25 August and 6 September. The harvesting of white grapes ended in the last week of September with the Vermentino and Verdicchio varieties.

VINIFICATION AND AGEING

The clusters were hand-picked into small 15kg 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 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. 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.