



ORNELLAIA

## POGGIO ALLE GAZZE DELL'ORNELLAIA MILLEVITI 2009

- 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

*"Poggio alle Gazze 2009 appears a luminous straw yellow. On the nose displays classic Sauvignon notes of peach and box hedge along with impressions of tropical fruit and honey. On the palate exhibits a remarkably smooth mouthfeel, and a warmth and breadth that faithfully mirror the overall warmth of the vintage. A subtle nuance of vanilla lifts the palate, while a lively, refreshing vein of acidity contributes to a superb balance of all of its components and drives the development into a finish that is vibrant, clean, and refreshing."*

Axel Heinz

### THE 2009 GROWING SEASON

The 2009 growing season saw a winter and early spring that were cool and rainy, and budbreak occurred in line with past years. May was dry, but the rains returned in June, without however negatively impacting vine growth or flowering. Summer was practically rainless, and hot, with temperatures often rising above 35°C. Due to these conditions, the harvest started earlier, in order to preserve high levels of acids and aromatic compounds. The grapes were harvested between 19-26 August.

### VINIFICATION AND AGEING

The clusters were hand-picked into 15-kg boxes early in the morning and were chilled as soon as they arrived in the winery in order to preserve all of their aromatic potential. After painstaking quality control, the whole clusters were subjected to a slow, gentle pressing, in such a way as to protect them from oxidation. The best lots of grapes were given an 18-hour maceration on the skins before pressing. After a 12-hour gravity settling, 55% of the must was put into used oak barriques, 30% in new barriques and 15% into stainless steel. Fermentation temperatures did not exceed 18-20°C, and the wine did not go through malolactic fermentation. Maturation on the fine lees lasted six months, with regular *bâtonnage* through the entire period. The various lots of wine were assembled into the final blend, and the wine was given a light fining before bottling. The wine was aged a further twelve months in the bottle before release.