



ORNELLAIA

ORNELLAIA BIANCO 2019

- TOSCANA IGT BIANCO

The desire to nurture the estate's exceptional qualities has shaped Ornellaia's philosophy since the beginning. Ornellaia Bianco is a blend with a majority of Sauvignon Blanc coming from three small vineyards that have demonstrated their remarkable capacity to express the unique character of Ornellaia.

WINEMAKER'S TASTING NOTES

81% Sauvignon Blanc, 19% Viognier

"Ornellaia Bianco 2019, straw yellow in colour with green hues, it reveals great complexity on the nose: vegetal and balsamic notes of sage, thyme and herbs stand out, accompanied by scents of white-fleshed fruit. A delicate note of vanilla completes the aromatic profile. In the mouth the wine is full and velvety, with a nice density that fills the palate finely. The taste closes with a persistent and savoury finish, with a minerality that strongly links it to its area of origin."

Olga Fusari – Oenologist-March 2021



THE 2019 GROWING SEASON

More than most vintages, the year 2019 was characterised 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, reaching temperature peaks of 37°C at the end of the month. The weather stayed warm and sunny throughout the summer with temperatures 2°C above average and 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 and continued until the first days of September, while the Viognier grapes were picked in the last days of August.





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VINIFICATION AND AGEING

The grapes were hand-harvested in 15 kg crates in the early hours of the morning and immediately cooled on arrival in the cellar to keep all their aromatic potential intact. 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. The ageing continued for 10 months on the lees with periodic *bâtonnage* over the entire period and concluded in steel vats for 2 more months. Before bottling, blending of the various batches was carried out, along with light fining. The wine was then aged in the bottle for a further 6 months before its introduction to the market.

Axel Heinz - Estate Director