



ORNELLAIA

POGGIO ALLE GAZZE DELL'ORNELLAIA 2019

- 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

78% Sauvignon Blanc, 16% Vermentino, 6% Verdicchio

"The result of a rather late harvest and therefore favourable to the aromatic expression of white wines, Poggio alle Gazze dell'Ornellaia 2019 has a bright straw yellow colour with green reflections. On the nose it releases intense notes of citrus and exotic fruit accompanied by scents of mowed grass and asparagus. On the palate it is full-bodied and vibrant, characterised by a vibrant acidity and a mineral and lingering finish."

Olga Fusari - Winemaker – May 2020

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 rather normal winter, budding took place in the first week of April. Cold and rainy conditions throughout April and May considerably slowed down development of the vegetation, delaying flowering to 10 days late compared to the norm. In June, the climate suddenly turned hot and dry, with peak temperatures of 37°C reached at the end of the month. All summer long the weather remained hot and sunny, with temperatures 2°C higher than average and 45 consecutive days without rain. In the last week of July, the long period of drought was interrupted by two days of rain, thus readjusting the temperature to the seasonal norm, with ideal conditions for grape ripening. The harvest of Sauvignon Blanc started on August 19th and continued until the first days of September. Viognier grapes were harvested in late August, while the late ripening varieties Vermentino and Verdicchio fully ripened in mid-September.

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