



ORNELLAIA

ORNELLAIA BIANCO 2014

- IGT TOSCANA

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

WINEMAKER'S TASTING NOTES

74% Sauvignon Blanc - 13% Viognier - 13% Petit Manseng

"Ornellaia Bianco wine is the result of the Estate's desire to translate the exceptional properties of its terroir not only into red wines, but also a magnificent white wine.

From north-facing vineyards on sandy and clay soils in the area of Bellaria, the 2014 vintage reflects the particularly cool conditions of that year. It has an intense straw gold colour, on the nose it expresses complex exotic fruit aromas with a strong minerality and subtle vanilla notes.. On the palate it is full-bodied and broad with a beautiful vein of minerals and acidity giving the wine great poise, finishing with a mouthwatering sensation"

Axel Heinz - June 2016

THE 2014 GROWING SEASON

The 2014 vintage will go down in history as one of the most unusual in living memory. A warm and rainy winter was followed by a mild and dry spring which allowed for normal vegetative growth with timely and regular bloom. After a July that was fairly average August was cold and rainy. If these conditions presented many challenges for the ripening of the red varieties, it created favourable conditions for the whites which saw low temperatures and the absence of hydric stress - two conditions essential for reaching a full expression of the aromatic potential and for keeping the acidity fresh and lively.

The dry and sunny weather in September, coupled with a notable drop in nocturnal temperatures, allowed us to bring the grapes into the winery in perfect conditions. For the whites, just as for the reds, 2014 was one of the latest harvests on record with the picking of the Sauvignon and Viognier between 25th August and 6th September.

VINIFICATION AND AGEING

The grapes were hand-harvested in 15 kg bins 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 12 months on the lees with periodic batonnage over the entire period, and concluded in steel vats for 3 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.