



ORNELLAIA

## POGGIO ALLE GAZZE DELL'ORNELLAIA 2023

- TOSCANA IGT BIANCO

Gazing towards the Mediterranean and deeply rooted in the identity of Ornellaia, Poggio alle Gazze dell'Ornellaia reveals a refreshing spirit that is delicate like the breeze, while also remaining sumptuous and self-assured.

### TASTING NOTES

53% Sauvignon Blanc, 37% Vermentino, 7% Viognier, 3% Semillon

Alc. : 13,5 % vol.

*Passion fruit and spice aromas define this crisp and vibrant wine. Poggio alle Gazze dell'Ornellaia 2023 stands out as deeply enjoyable.*



### THE 2023 GROWING SEASON

2023 was a challenging vintage in Bolgheri that, however, benefitted from Nature's benevolence during key moments of the growing season. Winter was mild with relatively high temperatures and average rainfall that resulted in early plant growth. Spring brought abundant rainfall that helped fill up water reserves for the summer, but which also called for meticulous work in the vineyard. A hot summer saw high temperatures, albeit without reaching any extremes, alongside rains that helped offset water stress in the vineyards. This enabled the grapes to ripen gradually and regularly, allowing the berries to achieve high concentration. Rainfall in late August and cool September nights helped aromatic complexity development and preserved the acidity of the wine, resulting in a proper balance between power and elegance.



### 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 to fully preserve their aromatic compounds. After a meticulous selection, the whole clusters were given a very slow, gradual pressing, while great care was exercised to prevent oxidation of the fruit. After static decantation for 12 hours, the different lots of must were put into barriques (25% new and 25% used), in steel tanks and in concrete vats. 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.