



ORNELLAIA

ORNELLAIA BIANCO 2022

- BOLGHERI DOC BIANCO

Ornellaia Bianco was crafted alongside Ornellaia's flagship wine and translates the essence of the estate's terroir into a light-filled interpretation of the sun and sea of Bolgheri. Vineyards watch over this equilibrium until the time comes to harvest the grapes.

TASTING NOTES

100% Sauvignon Blanc

Alc. : 13,5 % vol.

This complex wine brings ripe fruit aromas such as peach and mango, paired with elegant almond blossom and toast nuances. These opulent and enticing flavours accompany a rich mouthfeel. The impeccable harmony among the various parts is testimony to a balanced wine that finishes on a savory and upbeat note.

THE 2022 GROWING SEASON

The 2022 vintage in Bolgheri was distinguished by a typical winter with temperatures nearing the seasonal average, followed by a start of spring that was equally cool and dry. These conditions caused the vines to bud later than usual. From May onwards, a lengthy dry spell – lasting for about 75 days – persisted in the area, seriously challenging plant growth. The vines suffered from notable water stress during the growth, flowering and veraison periods, which resulted in a low-yield vintage. Fortunately, after these complications, the rainfall caused by classic summer storms freed up the energies, reactivating the physiology of the vines that could resume the ripening of the grapes. The rainfall cleared up during a month of September that proved perfect for the accumulation of sugar, aromas and tannins, mostly due to the cool night-time temperatures.

The harvest took place in superb conditions that enabled us to choose the perfect date for each vineyard and varietal. The white grape harvest started with Sauvignon Blanc on 16 August.

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 paid to protection against oxidation. After static decantation lasting approximately 24 hours, the must was entirely placed in barrels – 25% new and 75% used – to carry out the alcoholic fermentation at temperatures not exceeding 22°C. In addition to 225-litre barriques, 320- and 600-litre *tonneaux* and cigar-shaped barrels were used. No malolactic fermentation was carried out. The ageing continued for 10 months on the lees with periodic *bâtonnage* over the entire period and then 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 release to the market.