



ORNELLAIA BIANCO 2016

- 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

100% Sauvignon Blanc

"Although typically dry and sunny, 2016 has benefitted from beautiful conditions for the ripening, particularly cool nights, favourable to the aromatic expression and acidity, while the absence of summer rain has led to rich and concentrated grapes. All these elements flow into a great version of Ornellaia Bianco. Golden colour, perfectly ripe citrus fruit and minerals on the nose. On the palate the wine literally spreads out to coat the palate with its richness, while a steely and juicy acidity refreshes the finish."

Olga Fusari - Winemaker - March 2018

THE 2016 GROWING SEASON

As what seems to be becoming increasingly the norm, the winter of 2016 was characterized by abnormally warm weather with heavy rainfall in February. Budbreak took place on time in the last week of March.

The abundance of water in the soil and the warm weather in April led to quick and normal vegetative vine growth. Towards May temperatures returned to normal, slowing the growth down slightly, bringing about the flowering which took place in the last week of May with dry sunny weather, perfect for a good fruit-setting phase. The summer was average with very little rain favouring a notable water stress towards the end of the ripening stage. The usual August holiday period storms were also absent which kept the dryness throughout the whole Sauvignon harvesting period.

Fortunately, the estate's proximity to the sea brought fresh moist wind with a remarkable night-time temperature excursion, allowing the vines to recover from the daytime heat and preserve their flavours and zesty acidity, despite high sugar levels.

The Sauvignon harvest took place in the last week of August.

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.

Axel Heinz - Estate Director