



ORNELLAIA

POGGIO ALLE GAZZE DELL'ORNELLAIA 2021

- 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.

WINEMAKER'S TASTING NOTES

72% Sauvignon Blanc, 16% Vermentino, 6% Viognier, 6% Verdicchio

Alc. : 13,5 % vol.

"Poggio alle Gazze dell'Ornellaia 2021 shows off its usual shade of bright straw yellow; the nose is complex and enticing with an array of citrus, exotic fruit and white floral notes accompanied by freshly cut grass and asparagus. On the palate, the wine is generous and refreshing, culminating in an enduring savoury, mineral finish as a true representation of the region."

Olga Fusari - Winemaker – May 2022

THE 2021 GROWING SEASON

2021 started with a mild yet rainy winter that enabled the water resources in the soil to be replenished. After a dry March, budbreak occurred in the first fortnight of April. The gradual rise in temperatures and normal rainfall allowed the shoots to develop evenly before flowering in superb conditions towards the end of May. Summer fully arrived in June with temperatures slightly above average and an almost total absence of rain, resulting in veraison in the last week of July. The dry spell continued throughout August and September, but the spring rain and our estate's deep soils allowed the vines to avoid overly intense water stress, creating the conditions for small, highly concentrated grapes with exceptional potential in terms of quality.

The Sauvignon started to be harvested on 18 August, followed by Viognier and ending with Vermentino in the second week of 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 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