



ORNELLAIA

ORNELLAIA BIANCO 2013

- 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

70% Sauvignon Blanc – 30% Viognier

"Ornellaia white 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 2013 vintage presents an intense yellow colour with green hints. Its aroma has rich floral and fruity notes, underscored by highly complex toasted tones. On the palate it is full-bodied, broad with a mature, sweet fruity flavour balanced by a lively, juicy acidity. The long finish concludes the tasting with toasted and mineral notes."

Axel Heinz - May 2015

THE 2013 GROWING SEASON

Following an extremely dry 2012, winter 2013 was marked by mild yet very rainy weather that caused a delay in germination of 15 whole days. A cold, relatively rainy climate led to slow shoot growth and irregular, very lengthy flowering, two weeks later than the average. As well as causing a slight decrease in productivity, this slow flowering caused a heterogeneous development of the grape clusters. Fortunately the summer, which arrived right on time in late June, was perfect; dry, sunny and with a few periods of intense heat in July and August. From this point of view the late growth was beneficial as it brought the maturation stage to after the hottest period had ended. The classic mid-August storms brought with them a major decrease in temperatures – particularly at night – which allowed good maturity to be obtained, above all in terms of aromas, keeping the acidity fresh and vibrant. Despite this, the heterogeneity of the grape clusters was maintained, forcing us to harvest up to three times in the same vineyard. The Sauvignons and the Viogniers were harvested from 23 August to 4 September.

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 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 clarification. The wine was then aged in the bottle for a further 6 months before its introduction to the market.