



ORNELLAIA

## POGGIO ALLE GAZZE DELL'ORNELLAIA 2024

- 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

55% Sauvignon Blanc, 40% Vermentino, 3% Semillon, 2% Viognier

Alc. : 13,5 % vol.

*The wine is deep, lively yellow in colour. Intense aromas stand out, such as exuberant mango, wildflowers and almonds. Beguiling to taste, the wine has a pleasing softness, while the full, rich flavours work perfectly with the upbeat acidity that brings freshness. Elegant acacia and rose petals notes conclude the lengthy finish.*



### THE 2024 GROWING SEASON

2024 is a precocious and promising vintage. The growing season began quite early, aided by the mild and rainy conditions in the first part of the year, which ensured an excellent water supply for the vineyards. Even in the following months, abundant rainfall continued to support plant development, although it made vineyard management particularly demanding and required great care. Starting at the end of June, the arrival of warm, sunny days created ideal conditions for a quality harvest. The vines gradually slowed their growth, showing reduced vigour at just the right time: during véraison at the end of July, a crucial phase for concentration and aromatic development. This hot and dry period was interrupted in mid-August by some localized storms, which brought variable rainfall across different vineyards, allowing the grapes to complete their ripening in optimal conditions. From early September onwards, an alternation of sunny, cool and occasionally rainy days accompanied the harvest through to its conclusion, naturally balancing the concentration of the berries without compromising their health. In summary, 2024 proved to be a balanced and dynamic vintage, with nice freshness and poised to produce elegant and aromatically intense wines.



### 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 24 hours, the different lots of must were put into barriques (25% new and 25% used), in steel tanks and in concrete vats, in amphora and Wine Globe (50%). Fermentation temperatures did not exceed 20°C, and the wine did not go through malolactic fermentation.

The wine matured on fine lees for 8 months, with regular *bâtonnage* throughout the period. Before bottling, light fining was carried out and the wine then rested for an additional 8 months in the bottle before release.