



ORNELLAIA

ORNELLAIA BIANCO 2023

- 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% vol.

Ornellaia Bianco 2023 is a bright, light-yellow wine with delicate green nuances. Complex aromas include exotic fruit, grapefruit peel and peach flower underscored by subtle roasted hazelnut notes that add elegance and depth. The wine is generous to taste, with a density that lends roundness. On the palate, a refreshing and savory backbone provides perfect balance and tautness, resulting in an enduring finish with intense minerality that amplifies the overall experience.



THE 2023 GROWING SEASON

2023 was a challenging vintage in Bolgheri that, however, benefitted from Nature's benevolence during key moments of the growing season. Winter was mild with relatively high temperatures and average rainfall that resulted in early plant growth. Spring brought abundant rainfall that helped fill up water reserves for the summer, but which also called for meticulous work in the vineyard. A hot summer saw high temperatures, albeit without reaching any extremes, alongside rains that helped offset water stress in the vineyards. This enabled the grapes to ripen gradually and regularly, allowing the berries to achieve high concentration.

Rainfall in late August and cool September nights helped aromatic complexity development and preserved the acidity of the wine, resulting in a proper balance between power and elegance.



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 – 30% new and 70% used – to carry out the alcoholic fermentation at temperatures not exceeding 20°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. 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 20 months before its release to the market.