



ORNELLAIA

## Poggio alle Gazze dell'Ornellaia 2016

### Toscana Bianco IGT

#### ESTATE

Ornellaia has established itself among the iconic wine estates in Italy (and beyond). The estate is dedicated to producing charming and opulent wines, full of Mediterranean character and finesse, reflecting the estate's unique terroir in Bolgheri on the Tuscan coast. The combination of Bolgheri's unique soils and growing conditions, and what can only be characterized as a total obsession with excellence, result in the world-class wines from Cabernet Sauvignon, Merlot, and Sauvignon Blanc that so many wine lovers across the world have come to cherish.

#### WINE

Poggio alle Gazze dell'Ornellaia is one of Italy's most innovative and progressive white wines, providing an altogether different experience of the Ornellaia estate and its Mediterranean influences.

#### VINEYARD

*Soils:* Three major soil types: marine (sedimentary deposit from the sea), alluvial (marly, sandy clays with mineral veins), and volcanic (schist, gravel and porous soils.) Vineyards are planted at high density, from 5,000-8,700 hl/ha, and feature several training systems – spur-pruned cordon, single Guyot, and head-pruned vines.

*Grape Varieties:* 80% Sauvignon Blanc, 10% Viognier and 10% Vermentino.

#### WINEMAKING

*Fermentation:* 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 in barriques, 23% of which new and 27% used, in steel tanks, and in concrete and oak vats (50%). Fermentation temperatures did not exceed 22°C, and the wine did not go through malolactic fermentation.

*Aging:* The wine matured on the fine lees for 6 months, with regular bâtonnage throughout the period, followed by the assemblage of the final blend. The wine rested an additional 12 months in bottle before release.

#### VINTAGE

The 2016 vintage was characterized by abnormally warm weather with heavy rainfall in February which led to quick vegetal vine growth. Less rain in the summer months led to water stress towards the end of the ripening stage but the vineyard's proximity to the sea brought fresh moist wind with remarkable night-time temperature change, allowing the vines to recover from the daytime heat and preserve their scents and zesty acidity, despite high sugar levels.



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#### JAMES SUCKLING

"Attractive aromas of dried peaches, apples and white pepper with hints of hot stones, following through to a medium to full body, layers of fruit and a fresh and clean finish. I like the brightness and salinity. Drink now."