



# ORNELLAIA

Ornellaia is an ambassador for the Bolgheri region, leading it to be recognized as one of Italy's (and the world's) greatest winegrowing appellations.



## Ornellaia Bianco 2017

Toscana IGT, Italy

### 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

The desire to nurture the estate's exceptional qualities has shaped Ornellaia's philosophy since the beginning. Ornellaia Bianco is primarily produced with Sauvignon Blanc coming from three small vineyards that have demonstrated their remarkable capacity to express the unique character of Ornellaia.

### 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.

### WINEMAKING

**Variety:** 100% Sauvignon Blanc

**Fermentation:** 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.

**Ageing:** 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. The wine was then aged in bottle for a further 6 months prior to market introduction.

**Alcohol:** 13.5%

### VINTAGE

The winter of 2016 saw abnormally warm weather. Towards May temperatures returned to normal, and the summer was within the norm with very little rain favoring a notable water stress toward the end of the ripening stage. The usual August storms were absent, maintaining a state of hydric stress through the first part of the harvest, but luckily with temperatures that significantly cooled off at night, allowing the vines to recover from the daytime temperatures. Ripening went on steadily building up excellent phenolic potential and a balanced sugar/acidity ratio.

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## Decanter

"The wine is restrained, with cedar, wild fennel flowers and saffron on the nose, smooth-flowing and gently wooded on the palate, with iodine notes and a lemony, elegant finish. Will last decades due to its perfect balance, great concentration, extremely fresh fruit flavours and high integrated acidity." - A.F., 2/2020

99 James Suckling

98 Jeb Dunnuck

95 Vinous