



ORNELLAIA

## Ornellaia Bianco 2015

### IGT Toscana

#### 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. *Grape Varieties:* 100% Sauvignon Blanc

#### WINEMAKING

*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. *Aging:* 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. *Alcohol:* 13.5%

#### VINTAGE

*Climate:* After the unusual 2014, the 2015 vintage proved to be very regular, almost "textbook" like. Late summer rains provided much needed water and allowed the grapes to ripen while also cooling temperatures. This cool yet sunny weather persisted throughout the harvest, allowing the winery to pick very slowly, waiting for every vineyard to arrive at the perfect point of ripeness, combining a fresh and lively aromatic quality with a perfect phenolic maturation with abundant yet silky and soft tannins.



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#### JAMES SUCKLING

"Very pronounced on the nose, which suggests lemon meringue, dried guava peel, orange blossom, mangoes, dried papaya, vanilla and even kiwis."