



ORNELLAIA

## POGGIO ALLE GAZZE DELL'ORNELLAIA 2022

- 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

53% Sauvignon Blanc, 37% Vermentino, 6% Viognier, 2% Verdicchio, 2% Semillon Alc. : 13 % vol.

*Poggio alle Gazze dell'Ornellaia 2022 displays an intense straw yellow colour. The early harvesting allows all the citrus and exotic fruit flavours to shine through ensued by minty notes. The aromatic freshness is confirmed on the palate with exceptional balance between length and acidity.*



### THE 2022 GROWING SEASON

The 2022 vintage in Bolgheri was distinguished by a typical winter with temperatures nearing the seasonal average, followed by a start of spring that was equally cool and dry. These conditions caused the vines to bud later than usual. From May onwards, a lengthy dry spell – lasting for about 75 days – persisted in the area, seriously challenging plant growth. The vines suffered from notable water stress during the growth, flowering and veraison periods, which resulted in a low-yield vintage.

Fortunately, after these complications, the rainfall caused by classic summer storms freed up the energies, reactivating the physiology of the vines that could resume the ripening of the grapes. The rainfall cleared up during a month of September that proved perfect for the accumulation of sugar, aromas and tannins, mostly due to the cool night-time temperatures.

The harvest took place in superb conditions that enabled us to choose the perfect date for each vineyard and varietal. The white grape harvest started with Sauvignon Blanc on 9 August.



### 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 12 hours, the different lots of must were put into barriques (25% new and 25% used), in steel tanks and in concrete vats. Fermentation temperatures did not exceed 22°C, and the wine did not go through malolactic fermentation. The wine matured on the fine lees for 6 months, with regular *bâtonnage* throughout the period, followed by the assemblage of the final blend. After a light fining, it rested an additional 12 months in the bottle before release.