



ORNELLAIA

ORNELLAIA BIANCO 2021

- 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.

This fine white wine displays a straw yellow hue with golden reflections in the glass. Considerable complexity is conveyed on the nose with notes such as apricots and acacia flowers alongside roasted hazelnuts and spices. This refreshing wine is rich in flavours and aromas and is at once savoury and full-bodied as well as carrying a long aromatic finish.

THE 2021 GROWING SEASON

2021 started with a mild yet rainy winter that enabled the water resources in the soil to be replenished. After a dry March, budbreak occurred in the first fortnight of April. The gradual rise in temperatures and normal rainfall allowed the shoots to develop evenly before flowering in superb conditions towards the end of May. Summer fully arrived in June with temperatures slightly above average and an almost total absence of rain, resulting in veraison in the last week of July. The dry spell continued throughout August and September, but the spring rain and our estate's deep soils allowed the vines to avoid overly intense water stress, creating the conditions for small, highly concentrated grapes with exceptional potential in terms of quality.

The white grape harvest started on 18 August and ended in the second week of September.

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 – 25% new and 75% used – to carry out the alcoholic fermentation at temperatures not exceeding 22°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 and then in steel vats for 2 more months. 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 6 months before its release to the market.