



# ORNELLAIA

## ORNELLAIA BIANCO 2018

- TOSCANA IGT BIANCO

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

### WINEMAKER'S TASTING NOTES

91% Sauvignon Blanc, 9% Viognier

*"2018 was the longest Sauvignon Blanc harvest in the history of Ornellaia. Picking started shortly after mid-August and ended on September 12<sup>th</sup> when the last bunches of Sauvignon Blanc were brought into the cellar. With its intense straw-yellow colour, this wine is characterised by aromas of exotic fruit accompanied by mild hints of finely roasted vanilla. On the palate it shows rich, dense with sweet fruit, perfectly balanced by a savoury tanginess."*

Olga Fusari - Winemaker - March 2020

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### THE 2018 GROWING SEASON

After several years in which winter seemed to be little more than a memory, 2018 brought a return to normal climatic conditions. Temperatures spent enough time below zero for the vines to begin their well-deserved winter rest. The spring will be remembered as one of the wettest in history, with three times the seasonal average rainfall and high temperatures in April. Despite late budbreak, the weather conditions and rapid growth of the shoots enabled the vines to catch up and bloom a week earlier than anticipated. For the entire month of May and – to a lesser extent – June, rainfall remained above average and it was only in July that we received some respite, with a warm and dry month. *Veraison* took place between the 22<sup>nd</sup> and 25<sup>th</sup> of July, and August was as hot as it had been the previous year, but slightly wetter. The sugars and acidity developed slowly, while the berries grew to larger dimensions thanks to the high level of water present in the soil. September was warm and dry. Temperatures were higher than the seasonal average, but cooler nights enabled the vines to recover and preserve the aromas and acidity. The Sauvignon Blanc harvest started on the 16<sup>th</sup> of August and continued until mid-September. The Viognier was harvest during the last days of August.

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### 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 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. The ageing continued for 10 months on the lees with periodic *batonnage* over the entire period and concluded 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 introduction to the market.

Axel Heinz - Estate Director