

Poggio alle Gazze dell'Ornellaia IGT



Origin

Country	Italy
Wine Region	Tuscany, Toscana IGT Bianco
Winery	Ornellaia

Technical Data

Grape Varieties	Sauvignon Blanc, Vermentino, Viognier, Verdicchio
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification

The clusters are 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 quality selection, the whole clusters are given a very slow, gradual pressing, while great care is exercised to prevent oxidation of the fruit. After gravity settling of some 12 hours, the separate lots of must are put to barriques. Fermentation temperatures does not exceed 22°C, and the wine does not go through malolactic fermentation.

Ageing

6 months on the fine lees in barriques (25% of which new and 25% used) with regular batonnage throughout the period, in stainless steel tanks and in concrete vats (for the remaining 50%). Additional 12 months in the bottle before release and after a light fining.

Description

In Brief

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

An usual shade of bright straw yellow colour. On the nose: complex and enticing with an array of citrus, exotic fruit and white floral notes accompanied by freshly cut grass and asparagus. On the palate the wine is generous and refreshing, culminating in an enduring savoury, mineral finish as a true representation of the region.

Food Pairing

Excellent with grilled chicken or fish, risottos and aged cheeses.

Notes

