















ORNELLAIA

Ornellaia Bianco 2015

\$219.25

* Suggested retail price



	Product code	13705798
	Licensee price	\$190.69
	Format	3x750ml
	Listing type	Private import
	Status	Not available
	Type of product	Still Wine
	Country	Italy
	Regulated designation	Indicazione geographica tipica (IGT)
	Region	Tuscany
	Varietal(s)	Sauvignon Blanc 70 %
	Varietal(s)	Viognier 30 %
	Colour	White
	Sugar	Dry
	Closure type	CORK-Natural

ABOUT THIS WINERY

In 1981, The Ornellaia Estate is founded by Marchese Lodovico Antinori. ORNELLAIA, perceived as one of the world's iconic wineries, has flourished under the Frescobaldi family's ownership. Our production philosophy revolves around Ornellaia's obsession with excellence – at all levels. Every choice we make is of absolute importance and implies an all-consuming attention to detail.

TASTING NOTES

This vintage has an intense but bright colour and its classic aroma of mature and lively citrus fruits, highlighted with subtle toasted and vanilla notes, are picked up on the nose. A full-bodied and juicy palate reflects the sunny season, but at the same time its vibrant acidity and crisp fruity character leave a very fresh and elegant impression in the mouth. The tasting finishes with a classic touch of saltiness and subtle toasty notes.

PRODUCT NOTES

Spring was characterized, by dry and sunny weather, ideal conditions for normal vegetative growth that led to quick and full flowering at the end of May. July will be remembered as being particularly hot and dry, with peaks in temperature consistently above 30°C on every single day of the month. The heat wave, together with the lack of rain gave rise to the fear that ripening would stop and that an early harvest would be necessary.

PRODUCTION NOTES

Following careful selection the whole grape clusters were subjected to slow and soft pressing with 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. The ageing continued for 12 months on the lees with periodic batonnage. And 6 months in bottles.

