

Ornellaia

Ornellaia Bianco

Bolgheri, Tuscany, Italy

2023



Technical Information

Style: Still, White

Varietal(s): 100% Sauvignon Blanc

ABV (%): 13

pH: 3.34

Residual Sugar (g/L): 2

Total Acidity(g/L): 6.1

Volatile Acidity(g/L): 0.38

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: Yes

Packaging Information

Barcode: 8059482402156

Case Weight (g): 5600

Case Dimension (mm): L325 x W265 x H114

Bottle Weight (g): 1300

Bottle Dimension (mm): H200.5, Dia76.6

Type of Closure: Natural Cork

Vineyard & Viticulture Practice

The Ornellaia estate lies in the foothills facing the Mediterranean coast near Bolgheri. Its hillside vineyards benefit from maritime breezes during summer, encouraging slow grape ripening and freshness, while the hills protect the vines from cold northern winds in winter. The soils, of marine and alluvial origin, form a varied mosaic of more than 70 plots, classified by soil type, exposure and variety. Average vine age is around 20 years for red varieties and 13 years for whites, with vineyard work carried out largely by hand.

Vintage Notes

2023 began with a mild winter with relatively high temperatures and average rainfall encouraged early vine growth. Spring brought abundant rain, replenishing water reserves. Summer was hot, though without extreme temperatures, and rainfall helped reduce water stress, allowing the grapes to ripen steadily and reach high concentration. Late-August rain and cool September nights supported aromatic complexity and preserved acidity, giving a balance between power and elegance.

Vinification

The grapes were hand-harvested in 15kg crates in the early morning and immediately cooled on arrival at the cellar. After selection, whole clusters were slowly and gently pressed with careful protection from oxidation. Following around 24 hours of static decantation, the must was fermented entirely in barrels, 30% new and 70% used, at temperatures not exceeding 20°C. Barriques, 320- and 600-litre tonneaux and cigar-shaped barrels were used. No malolactic fermentation took place. The wine aged for 10 months on lees with bâtonnage, followed by 20 months in bottle.

Tasting Notes

Ornellaia Bianco 2023 is bright light yellow in colour, with delicate green nuances. The nose is complex, showing exotic fruit, grapefruit peel and peach flower, supported by subtle roasted hazelnut notes. The palate is generous and rounded, with density balanced by a refreshing, savoury backbone. Mineral tension brings precision and length, leading to an enduring finish with freshness, depth and elegant Bolgheri coastal character.

Food Pairing

Pair with lobster, grilled turbot, scallops, crab, asparagus, white truffle, roast chicken, herb risotto, Comté, or fine seafood tasting menus.