Ornellaia

Poggio alle Gazze dell'Ornellaia 2023

Tuscany, Tuscany, Italy

Technical Information

Style: Still, White

Varietal(s): 53% Sauvignon Blanc, 37% Vermentino, 3% Semillon, 7% Viognier

ABV (%): 13.5

pH: 3.38

Residual Sugar (g/L): 2.1

Total Acidity(g/L): 5.8

Volatile Acidity(g/L): 0.39

Other Information

Dietary:
Suitable for Vegetarian: Yes
Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:
Organic: No
Biodynamic: No
Sustainable certification: Yes

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8059482401241

Bottle Weight (g): 1337

Bottle Dimension (mm): H296, Dia82.2

Type of Closure: DIAM

Case Size: 6X75CL

Case Weight (g): 8700

Case Dimension (mm): L303 x W249 x H177

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 started with a mild winter with relatively high temperatures and average rainfall led to early growth. Spring rainfall replenished water reserves for summer, while requiring detailed vineyard work. Summer brought heat without major extremes, supported by rains that offset water stress and allowed gradual ripening. Rainfall in late August and cool September nights encouraged aromatic complexity and preserved acidity, resulting in balance between power and elegance.

Vinification

The clusters were hand-picked into small 15kg boxes in the early morning and immediately chilled at the cellar. After selection, the whole clusters were pressed slowly and gradually with careful protection from oxidation. After 12 hours of static decantation, the musts were transferred to barriques, both new and used, stainless steel tanks and concrete vats. Fermentation temperatures did not exceed 22°C and malolactic fermentation was avoided. The wine matured on fine lees for six months with regular bâtonnage, followed by blending, light fining and 12 months in bottle.

Tasting Notes

Poggio alle Gazze dell'Ornellaia 2023 shows passion fruit and spice aromas. The palate is crisp, vibrant and refreshing, with generous fruit, bright acidity and a refined, textural profile. Medium-bodied, it combines Sauvignon Blanc energy with Vermentino freshness, Viognier fragrance and Semillon depth. The finish is clean, lively and persistent, making it a precise and expressive white wine from Bolgheri.

Food Pairing

Pair with grilled prawns, crab salad, oysters, sea bass, asparagus, courgette fritters, goat's cheese, herb risotto, sushi or lemon-led seafood dishes.