



POGGIO ALLE GAZZE DELL'ORNELLAIA 2025

Toscana, Italy

ABOUT ORNELLAIA

Ornellaia has established itself as one of the most iconic producers in Italy (and beyond). The estate is dedicated to producing charming and opulent wines, full of Mediterranean character and finesse, reflecting the estate's unique terroir in Bolgheri on the Tuscan coast.

THE WINE

Poggio alle Gazze dell'Ornellaia is an innovative and progressive white wine from one of Italy's red wine legends, providing an altogether different experience of the Ornellaia estate and its Mediterranean influences. It is a Sauvignon Blanc-based blend with Vermentino, Viognier, and Semillon, shaped by the coastal influence of Bolgheri and the meticulous standards of one of Italy's greatest estates. Delicate like the sea breeze, this wine still remains sumptuous and self-assured.

TECHNICAL INFORMATION

VARIETY: 55% Sauvignon Blanc, 40% Vermentino, 3% Sémillon, 2% Viognier

VINEYARD: High density plantings on marine, alluvial and volcanic soils using various training systems

WINEMAKING: Whole-cluster pressed, 12 hour settling before fermentation partially in barrique (25% new), the remaining in stainless steel and concrete tank; no malolactic.

VINTAGE: A rainy winter built strong soil reserves. A warm, sea-tempered summer drove even ripening, with white varieties harvested in mid-August in exceptional aromatic condition.

AGING: 6 months on the lees before bottling

ALC. BY VOL.: 13%

ORNELLAIA
POGGIO ALLE GAZZE DELL'ORNELLAIA 2025

Toscana, Italy



TECHNICAL INFORMATION

VARIETY: 55% Sauvignon Blanc, 40% Vermentino, 3% Sémillon, 2% Viognier

VINEYARD: High density plantings on marine, alluvial and volcanic soils using various training systems

WINEMAKING: Whole-cluster pressed, 12 hour settling before fermentation partially in barrique (25% new), the remaining in stainless steel and concrete tank; no malolactic.

VINTAGE: A rainy winter built strong soil reserves. A warm, sea-tempered summer drove even ripening, with white varieties harvested in mid-August in exceptional aromatic condition.

AGING: 6 months on the lees before bottling

ALC. BY VOL.: 13%

SRP: $

UPC: NO UPC CODE

SCC: 40818201022886

PACKAGE SPECS

PACK: 6x750ml C

CLOSURE: Cork

PALLET: 12x9 (108)

CASE DM.: 12x10x7 in

CASE WEIGHT: 19 lb

BTL DEPTH: 3.2 in

BTL HEIGHT: 11.6 in

BTL WEIGHT: 3.35 lbs