



# ORNELLAIA

## ORNELLAIA 1986

- VINO DA TAVOLA DI TOSCANA

79% Cabernet Sauvignon, 18% Merlot, 3% Cabernet Franc

The desire to nurture the Estate's exceptional qualities has shaped Ornellaia's philosophy since the beginning. Ornellaia is a *cuvée* of Cabernet Sauvignon, Merlot, Cabernet Franc & Petit Verdot and the faithful expression of unique *terroir* developed in harmony with nature.



## THE 1986 GROWING SEASON

The climate for the 1986 vintage was characterised generally by a fairly dry season with high temperatures during the final phases of berry ripening. This produced very healthy fruit with good concentration. The harvest was carried out entirely by hand, and the grapes were collected in baskets holding no more than 15 Kg. The harvest began on the 15th of September and was continued until the 26th of September.



## VINIFICATION AND AGEING

Temporary vinification facilities located at Tenuta San Guido.

The fermentation and maceration period lasted for 13 days and was carried out in 40 Hl stainless steel tanks. Malolactic fermentation took place as soon as the wine had finished its alcoholic fermentation. The 1986 wines were aged in French oak barriques of 225 litre (of which 60% were new oak and 40% once used) from February 1987 until June 1988 (17 months). This period was followed by 12 months of bottle ageing before release.