



ORNELLAIA

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- VINO DA TAVOLA DI TOSCANA

80% Cabernet Sauvignon, 15% Merlot, 5% 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 1985 GROWING SEASON

The climate for this vintage was ideal: with neither heavy cold or too much rain during the Spring. The Summer was hot and bright, as was the harvest. The harvest took place between 10th and 30th September.



VINIFICATION AND AGEING

The fermentation and maceration periods lasted for 12-15 days and took place in the cellar of Marchesi Antinori at San Casciano. The wine was aged in barriques for between 12 and 16 months.