



ORNELLAIA

ORNELLAIA 1987

- VINO DA TAVOLA DI TOSCANA

76% Cabernet Sauvignon, 20% Merlot, 4% 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 1987 GROWING SEASON

The 1987 vintage enjoyed generally good growing conditions with modest rainfall during the Summer and peak temperatures during the month of August. The harvest was carried out entirely by hand, and the grapes were collected in baskets holding no more than 15 Kg. The grapes were harvested from mid to late September.



VINIFICATION AND AGEING

The first vintage to be vinified at the Ornellaia cellar.

The grapes were destemmed and gently crushed, then introduced partly into wooden fermentors and partly into stainless steel tanks. The maceration period lasted for approximately 20 days. This was followed by the malolactic fermentation which took place as soon as the wine had completed its alcoholic fermentation. The wine was aged in French oak barriques for 13 months. The barriques, which came mostly from Allier and Nevers, were partially new and partially once-used. The wine then aged for a period of 14 months in the bottle before release.