



TENUTA DI TRINORO

Wine Spectator

96

vincus
Antonio Galloni
96

Robert Parker
Wine Advocate
95/100

Tenuta di Trinoro, Tenuta di Trinoro 2015

2015

TENUTA di TRINORO

ROSSO TOSCANA

Indicazione geografica tipica

15% vol e 75cl

BOTTIGLIATO ALL'ORIGINE DA VINI FRANCHETTI SRL SARTEGANO (SI) - ITALIA PRODOTTO IN ITALIA

Blend: 50% Cabernet Franc, 36% Merlot, 10% Cabernet Sauvignon, 4% Petit Verdot

Vineyard age: 23-25 years

Vineyard density: 10,000 vines/Ha

Vineyard altitude: 450-600 m asl

Yield per hectare: 25 Hl/Ha

Fertilization: Sheep manure

Spraying: Clay, propolis, grapefruit seed extract

Vinification: Vinified separately with alcoholic fermentation for 13 days in stainless steel tanks

Aging: 8 months in new French oak barriques, 11 months in cement vats

Bottling: waning moon June 2017

Production: 8,400 bottles

Our flagship wine, Tenuta di Trinoro is remarkably direct and appetizing, and yet it's made to last for decades. It is immediately riper and richer than red Bordeaux, benefitting as it does from the bright Tuscan sun, but is much more complex than other Italian Bordeaux blends. Like them, it is sold as a Rosso IGT, a wine with an Indicazione Geografica Tipica of Toscana, but there is nothing remotely typical about this wine.

2015 VINTAGE

2015 is one of the great vintages of Tenuta di Trinoro. The hot weather came over our vineyards only during the first months: already at the beginning of August, the average temperatures fell very fast, and we had a cool, even cold, ripening period until November. Rains fell intermittently but were light, with happy drying periods. That cool, moderate weather let us go harvesting in each vineyard after the proper waiting time.

We brought exceptional merlot from diverse vineyards to the winery. Then later we also found a long series of completely ripe cabernet francs. With cabernet franc wine dominating the mix, this is the typical composition of great years at Trinoro.