



CAMPO DI MAGNACOSTA 2023

CABERNET FRANC

In the glass, Campo di Magnacosta 2023 shows a lighter red colour than the other parcels. The nose brings together red and black forest fruits with spice and gentle floral hints. On the palate, the warm and enveloping structure and the bright acidity make for a long and progressive taste, accompanied by tannins that are firm but never pushy.

Lorenzo Fornaini
Head Winemaker

Production area:
Tenuta di Trinoro in Val d'Orcia - Toscana
Appellation: IGT Toscana



TENUTA DI TRINORO

CAMPO DI MAGNACOSTA 2023

Cabernet Franc

Collezione «I Campi» is a limited production collection of Cabernet Franc which expresses the distinctive character of 3 vineyard parcels. It sees the light with Campo di Magnacosta in 2011. Campo di Tenaglia and Campo di Camagi complete the collection in 2014.

Campo di Magnacosta is a 1.5-hectare / 3.75-acre vineyard with deep gravel soil of alluvial origin, located on the lowest part of the estate at 400 meters / 1,300 feet a.s.l. where an old stream vanished under the surface many years ago. The vines are approximately 30 years old today.

THE VINTAGE AND THE VINEYARDS

The new year began with a significant snowfall in January that blanketed Val d'Orcia in a magnificent layer of snow. However, this moment of peace and harmony lasted only a few days before giving way to a rain-filled winter that replenished the water reserves.

In March, temperatures began to rise, causing the vines to awaken unexpectedly early, only to abruptly slow down with the arrival of spring when temperatures suddenly dropped again. In early April the thermometer struggled to rise above 10°C / 50°F and plant growth proceeded slowly, continuing through May and the first part of June. The mild temperatures and weekly rains dictated a fast pace in vineyard management, as treatments were required before and after every rainfall. The dry conditions of 2021 and 2022 seemed a distant memory and the battle against downy mildew left an indelible mark on this growing season, with 500 mm of rain falling at Tenuta di Trinoro during spring and early summer alone.

Summer arrived suddenly at the end of June, with vegetation virtually exploding. The vines appeared heavy with fruit and the foliage was lush as the summer heat daily exceeded 30°C / 86°F. This weather stretched well into mid-September. At the end of July, a careful green harvest reduced the fruit load while the leaves were left to shade the small clusters as they consumed the water reserves accumulated throughout the year.

The grapes ripened slowly and even the heavy rains mid September did nothing to usher in autumn, bringing the Cabernet Franc to ripen a bit earlier than expected. The Magnacosta parcel was brought to the cellar on October 5th with good yields - just a bit superior to 2022.

VINIFICATION

Fermentation took place in stainless steel tanks. The wine aged in French barriques for 6 months and then for 12 months in cement vats.

Campo di Magnacosta 2023 was bottled on April 18th 2025, during the waning moon. Total production: 2,262 bottles.

