



CAMPO DI TENAGLIA 2023

CABERNET FRANC

Tenaglia 2023 stands out for its impressive structure. The tannins are ripe and polished, shaped by the gravel soils of this vineyard that is denched in sunlight right until sunset. A long, warm summer and the hillside setting give the wine a bold yet fragrant personality. In this vintage the aromas of dark berries are lifted by fresh balsamic notes — chief among them eucalyptus leaf, thyme, and liquorice root.

Lorenzo Fornaini
Head Winemaker

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



TENUTA DI TRINORO CAMPO DI TENAGLIA 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 Tenaglia is a 0,8-hectare / 2-acre parcel of well-drained, deep and marly-sandy soil with tiny aggregates of limestone. This sunny vineyard sits on a slope facing the sunset at 500 meters / 1,700 feet a.s.l. The name “Tenaglia” (pincer) comes from the shape of the parcel which hugs a small group of trees standing in the middle of the vineyard. It is well over 20 years old.

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. We picked the Tenaglia parcel on October 4th. Despite the turbulent growing season, the yields were good. We produced 1,946 bottles of Campo di Tenaglia 2023 - almost twice the amount of bottles compared to the scarce 2022 vintage.

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 Tenaglia 2023 was bottled on April 18th 2025, during the waning moon.

