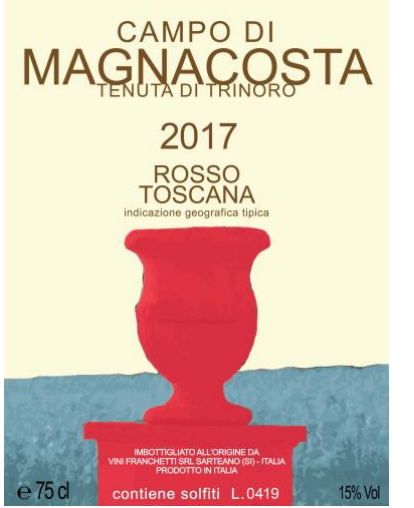


Tenuta di Trinoro, Campo di Magnacosta 2017

	<p>Under a mountain, Tenuta di Trinoro is an estate with different soils. Some plantings are over 25 years old. Having developed large root systems, they now translate the soils' distinct tastes. After observing certain grapes coming to the winery with different flavors over so many harvests, we decided to bottle 3 parcels of vineyards separately, under their own labels.</p> <p>Campo di Magnacosta is a 1.5-hectare (100% cabernet franc) parcel of river gravel and silt on the valley's bottom, where an old stream ate into a hill (<i>magna</i>: eat; <i>costa</i>: hillside). It was planted over 20 years ago with cuttings from a vineyard in Pomerol where cabernet franc has grown for three centuries. We have been bottling this Campo separately since 2011.</p> <p>2017 VINTAGE 2017 was a difficult growing season throughout Italy: the winter was completely dry; the spring brought frost to the valley again after many years; then summer temperatures were exceedingly high, with peaks of 40°C during the day, for three straight months, and little or no refreshment at night, turning the Val d'Orcia into a sort of Sahara. At harvest, the berries were tiny, all skin and seeds and no juice. The resulting wines are like black ink – dense, dark, and closed. They have a density and concentration to them, alongside an unexpected green note; the vines had shut down due to hydric stress, accounting for this strange intersection of slightly under and over ripeness at the same time.</p> <p>This year, we harvested in the Campo di Magnacosta on October 12th. The wine is quite peppery and spicy on the nose, with a green bell pepper note. On the palate, notes of ripe blackberry and prunes, chocolate, black pepper dominate.</p>
<p>Blend: 100% Cabernet Franc from Campo di Magnacosta</p>	
<p>Harvest: 12 October</p>	
<p>Vineyard age: 24 years</p>	
<p>Vineyard area: 1.5 hectares</p>	
<p>Vineyard density: 10,000 vines/Ha</p>	
<p>Vineyard altitude: 400 m asl</p>	
<p>Yield: 25 Hl/Ha</p>	
<p>Fertilization: Sheep manure</p>	
<p>Spraying: Clay, propolis, grapefruit seed extract</p>	
<p>Vinification: Fermentation in steel vats for 12 days</p>	
<p>Aging: 8 months in new French oak barrels; 11 months in cement tanks</p>	
<p>Bottling: Waning moon of May 2019</p>	
<p>Production: 1,600 bottles</p>	