



TENUTA DI TRINORO



Tenuta di Trinoro, Campo di Tenaglia 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>Blend: 100% Cabernet Franc from Campo di Tenaglia</p>	<p>Campo di Tenaglia (100% cabernet franc) is a 0.8-hectare vineyard grown on 8 feet of crumbled limestone. The vines grow facing the sunset at 500 meters of altitude.</p>
<p>Harvest: 6 October</p>	<p>2017 VINTAGE</p>
<p>Vineyard age: 25 years</p>	<p>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>Vineyard area: 0.8 hectares</p>	<p>This year, we harvested in the Campo di Tenaglia on October 6th. It is perfumed, with notes of violet and plum jam; this vintage, it's less spicy than in past years, with powerfully dominant tannins in its youth.</p>
<p>Vineyard density: 10,000 vines/Ha</p>	
<p>Vineyard altitude: 500 meters asl</p>	
<p>Yield per hectare: 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>	