

# Campo di Magnacosta 2019 | Tenuta di Trinoro



Campo di Magnacosta was the first of our three Cabernet Franc *Cru* born in 2011 from an idea of Andrea Franchetti that was to enhance the characteristics of a precise terroir. Campo di Magnacosta is a 1.5-hectare parcel of river gravel and silt on the valley's bottom, where an old stream ate into a hill (Magna:eat; Costa: hillside). It was planted over 20 years ago with cuttings from a vineyard in Pomerol where Cabernet Franc has grown for three centuries.

## Vintage, 2019

“A cold spring, with a May that hardly existed – there was frost on May 7th, which required us to spend the night lighting over 9,000 candles in our lowest vineyards to prevent damage during flowering. This was followed by a prolonged period of cold that delayed flowering, especially for the early-ripening Semillon and merlot. Spare bunches, small berries, thick skins.

Most of August, it was so hot that the plants shut down – they were already tired given the bumper crop of the previous year. This was followed by another drop in temperature at the end of the month, which paralyzed the maturation of all of the vines, especially the late-ripening Cabernet Sauvignon and Petit Verdot. 2019 was the latest ripening vintage we’ve seen in ten years.

We began the 14th of September with the Semillon, which was brought in over 2-3 pickings, and the first bit of merlot from the hillsides, with the heart of the fruit coming in around the 10th. The waiting period between the Merlot and cabernet franc this year was very short, with the franc mostly in by the 18th. Even with a rainy and cool start of October, we were impressed by the quality and quantity: 5 or 6 excellent parcels of merlot, the same for the franc, due to the smaller and tighter bunches with fewer berries, but more left on the vines this vintage.”

Denomination	IGT Rosso Toscana
Area of production	Val d’Orcia, where Umbria and Lazio meet
Blend	Cabernet Franc 100% from Campo di Magnacosta
Age of vineyard	27 years
Planting density	10.000 plants per hectare
Altitude	400 m asl
Yield	15 HI/Ha
Harvest-time	19 <sup>th</sup> October
Type of harvest	Hand-selected
Fertilization	Sheep manure
Treatment	Copper, sulphur, clay, propolis and grapefruit seed extract
Vinification	Fermentation in stainless steel vats for 15 days
Aging	5 months in French oak barrels; 1 year in cement tanks
Bottling	Waning moon of May 2021
Production	2,122 bottles

*Andrea Franchetti*