



CAMPO DI MAGNACOSTA 2022

CABERNET FRANC

Quite light in colour, the bouquet of Magnacosta opens with red fruit notes, ripe and fragrant, followed by floral hints of mustards in bloom and Mediterranean undergrowth in the early summer. The taste is dynamic, immediately fresh and fragrant, with a long progression of sensations and gentle, silky tannins. This Cabernet Franc is well equipped to face the test of time.

Lorenzo Fornaini
Head Winemaker

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



TENUTA DI TRINORO CAMPO DI MAGNACOSTA 2022

Cabernet Franc

Collezione «I Campi» is a limited production collection of Cabernet Franc which expresses the distinct character of 3 vineyard parcels.

It sees the light with Campo di Magnacosta in 2011, when the Cabernet Franc vineyards had reached an age which permitted them to fully express the soil of each vineyard. Campo di Tenaglia and Campo di Camagi complete the collection in 2014.

Campo di Magnacosta is a 1,5-hectare / 3.75-acre vineyard of 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 30 years old today.

THE VINTAGE AND THE VINEYARDS

The year 2022 presented itself as one of the driest in recent times, following the already arid and challenging 2021. However, our vines reduced their vigour to conserve energy, in memory of the previous year.

Work in the vineyard was meticulous, particularly in managing the foliage - a necessary practice also for the selection of the bunches which followed. In fact, all vineyards were relieved of excess weight, not so much to seek concentration as to help the plant bring its few bunches to ripeness, given the scarce water resources.

At a first glance picking seemed to be anticipated compared to previous harvests, but it then slowed down due to continuous rainfalls: the amount of water normally spread out over several months was concentrated in a few heavy downpours in the beginning of September. This event made temperatures drop and favoured fragrance and energy in the forging of the character of this year's Cabernet Franc.

In spite of the high temperatures and lack of rain during the summer, the Magnacosta vines were able to find sufficient water and energy to bring their few bunches to perfect ripening thanks to the position of this vineyard at the bottom of our valley. Nevertheless, also this "Campo" saw the lowest yields ever in 2022. Magnacosta was hand-harvested on October 5th.

VINIFICATION

Fermentation took place in stainless steel tanks. The wine aged in French barriques for 8 months and then for 12 months in cement vats. On March 8th, during the waning moon, we bottled 1,939 bottles of Campo di Magnacosta 2022.

