



## CAMPO DI TENAGLIA 2022

CABERNET FRANC

*Tenaglia always impresses with its structure, full and potent. The 2022 vintage is characterized by ripe, dark berry fruits and notes of tobacco. The sandy soils and the western exposition guarantee concentration, while the altitude brings fragrance and elegance. On the palate, Tenaglia 2022 is round and enveloping with pleasantly rustic tannins - a distinguishing trait of this single vineyard Cabernet Franc.*

Lorenzo Fornaini  
Head Winemaker

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



# TENUTA DI TRINORO CAMPO DI TENAGLIA 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 Tenaglia is a 0,8-hectare / 2-acre parcel of well-drained, deep and marly-sandy soil with tiny aggregates of limestone. This 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 vineyard which hugs a small group of trees standing in the middle of the vineyard. It is 22 years old.

### 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.

Given the steep slopes of this vineyard, which do not help to retain the little rain it received during the summer, Tenaglia saw a drastic reduction of yields in 2022. The quality was there, however, with concentration and freshness finding good balance, thanks to the high day-night temperature swings during September. We hand-harvested the grapes on October 6th.

### 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 1,146 bottles of Campo di Tenaglia 2022.

