



Written by
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CAMPO DI MAGNACOSTA

1.5 ha of gravel, about which Andrea writes on the back label that it 'seems to gurgle with energy'. 1,500 bottles were filled in 2014. The most accessible of the wines.

Trinoro, Campo di Magnacosta Cabernet Franc 2015 IGT Toscana - 17

Mid crimson. Refined, ripe right-bank Cabernet Franc nose. Lovely supple tannins and bone-dry finish with pencil shavings and sweet ink along the way. Pretty dry on the end and very appetising. Fresh and very obviously Cabernet Franc. Drink 2017-2023.

Trinoro, Campo di Magnacosta Cabernet Franc 2014 IGT Toscana - 16

Only mid garnet – relatively pale. Light, vegetal aromas. (This was a tricky vintage and it shows.) But then very sweet and round fruit on the mid palate before slightly angular, underripe tannins. This lacks the sheer vitality of the 2015. Just slightly awkward on the end. 15% Drink 2018-2022.

CAMPO DI TENAGLIA

0.8 ha of deep crumbled limestone facing west at 1,700 feet (520 m). 'Spicy, warm, liquorice' were descriptors on the back label of the 2014. I found this the most impressive of the three, especially for the long term. Shame it's the smallest.

Trinoro, Campo di Tenaglia Cabernet Franc 2015 IGT Toscana - 17.5

Deeper, bluer colour than the Magnacosta. Meatier nose than the Magnacosta. But tighter, grainier tannins in evidence. Very much set for the long term with structure dominating fruit until the very end. A bit like a particularly fine-boned St-Émilion? Very long and rich on the finish. Pretty glorious! Certainly very ambitious. Drink 2021-2029.

Trinoro, Campo di Tenaglia Cabernet Franc 2014 IGT Toscana - 16.5+

Dark crimson. Intense, quite meaty nose (like the 2015, it reminds me rather of top-quality Merlot). Very chewy tannins but lovely velvety fruit in the middle. Lots of polish in the middle. Dry savoury finish. The fruit is better equipped to cover the tannins than in the Magnacosta. Probably the most successful of these 2014 Campi Cabernet Francs. 14.5% Drink 2018-2023.

CAMPO DI CAMAGI

1.5 ha old vineyard on broken quartz and limestone. Now very close-planted on thin topsoil. The wine is described as 'black as night' on the back label of the 2014, of which 1,500 bottles were filled.

Trinoro, Campo di Camagi Cabernet Franc 2015 IGT Toscana - 17+

Very youthful purplish crimson. Dense and somehow gravelly on the nose. Dry with sandy tannins and more reserved than the other two Trinoro Campi Cab Francs. Some particularly fresh topnotes.

Minerals rather than the fruit spectrum. Some real lift here. But ripe and substantial – the broadest of these three 2015 Campi wines. Drink 2021-2028.

Trinoro, Campo di Camagi Cabernet Franc 2014 IGT Toscana – 16.5++

Very dark crimson indeed. Deep and dark and rather mysterious on the nose. Ripe and almost inky. Lots of fine tannin. Really rather sumptuous. Very fine tannins but still quite youthful, introvert, tannic and embryonic. Dry tannins on the end – presumably a reflection of the vintage. Very taut and so tannic that the aroma of Cabernet Franc is slightly subsumed. 14.5% Drink 2020-2028.

A SOUTHERN TUSCAN PINOT

Andrea wrote to me about this wine, 'My cousin Carlo's Pinot Noir is a '13; we didn't bottle the '14. He grows it in a little valley on the edge of Lazio, 800 meters up at San Casciano Bagni. It's called Sancaba and ripens in mid October.'

Sancaba Pinot Noir 2013 IGT Toscana – 16

Mid ruby. An unusual but confident style of Pinot. Lightly spicy and aromatically herbal without being weedy. Lots of fruit whose ripeness level is optimal. Medium bodied with some but not excessive sweetness. Well done – though I suspect it is not given away.... Pretty forward. The acid level is only just high enough but it's a very pretty wine for current drinking. 13.5% Drink 2015-2018.