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FOOD AND DRINK

Vines of splendid Italian isolation



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ON WINE

Andrea Franchetti is a winemaker with nerdy film star looks and a capacity for producing direct and appetising reds of some complexity

TASTING NOTES IN BRIEF

- Tenuta di Trinoro 1997 (magnum) 18.5 2002-2008. Very deep colour and very intense, direct aroma.
- 1998 (magnum) 19 2003-2013. Good, deep colour. Complete.
- 1999 (magnum) 18-18.5 2006-2012. Relatively light colour with pale rim. Difficult to judge.
- 2000 (magnum). Cask sample was remarkably deep crimson. Chewy, embryonic but promising.
- Palazzi 1998 (magnum) 18-18.5 2006-2014. Needs to take on flesh.
- The wines are also available from Fair Vintners of London SW1 (020-7821 2000) from £450 a case.

There is something endearingly frank about a wine producer who describes his life pre-wine production thus: "I had a restaurant in Rome, distributed Italian wines in New York from 1982 to 1986 and before that I was in a beautiful tunnel of dope. I can't remember exactly when."

Andrea Franchetti looks like a youthful Yves Saint Laurent, impressively tall, heavy specs, a mop of tow hair and an out-of-focus look. His speech is a cross between a mumble and a Washington state growl. He would make a good film star but is focused on his idiosyncratic wine estate, Tenuta di Trinoro, which has achieved remarkable renown considering it was first planted in 1992.

He comes with a South Carolina textile fortune on his mother's side. His uncle is the artist Cy Twombly. There are round-about connections with the families who own Montalcino wine producers Argiano and Col d'Orcia – which presumably helped draw him to his very particular corner of central Italy, in sheep country which had not been planted with vines for a century.

Tenuta di Trinoro sits in viticultural isolation in a valley just west of the Florence-Rome *autostrada* near Sarteano where Tuscany meets Umbria and Lazio. Franchetti describes it as "a godforsaken place on the east of the first limestone mountain north of Rome with an ex volcano between it and the sea".

Monte Amiata protects Franchetti's vines. Summers are hot and there are still leaves on the trees in December. "The weather swirls round us," he says. Franchetti is glad to leave his grapes long on the vine, building the extra layers of flavour. His 2001 harvest was still unpicked in early November when I met him in London, showing off baby wines in large bottles.

What I like about Franchetti – apart from the nerdy film star looks – is his contrariness. He has deliberately concentrated on the often overlooked Cabernet Franc vine because he likes it, and he thinks the Bordelais make too little of it. He has to admit though that another

Bordeaux grape, Petit Verdot, probably does best on his terrain of eight hectares (20 acres) apiece of Graves and Côtes (he borrows St Emilion nomenclature for soil types), so he has quite a bit of that planted, too.

Here Cabernet Sauvignon plays a subordinate role and fashionable Merlot eats humble pie. In spite of getting rave reviews in the US for his Palazzi, a blend of Merlot with Cabernet Franc, and being able to sell every one of 1,000 cases he was making several times over, he is abandoning it altogether.

"Palazzi was less complex, so why do it?" was his dismissive explanation. The 1999 is the last vintage of Palazzi (the 1999 won 93 points out of 100 from America's wine guru Robert Parker). He has no plans to pull out Merlot vines but will increase plantings of Petit Verdot, "even the Bordelais admit it's better here than in Bordeaux", so that they might eventu-

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ally constitute a quarter of Tenuta di Trinoro.

From 2000 on he has been producing just one flagship wine, Tenuta di Trinoro (about 600 cases of Cabernet Franc blended with other Bordeaux varieties), and more than 2,000 cases of a second wine, Le Cupole di Trinoro. The Cupole blend (according to www.tenutaditrinoro.com) is a precise 78 per cent Cabernet Franc, 11 per cent Merlot, 6 per cent Cesanese d'Affile and 5 per cent Uva di Troia. According to its British importers the proportions are 23 per cent Cabernet Franc, 19 per cent Merlot, 23 per cent Uva di Troia and 35 Cabernet Sauvignon.



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Marriage: Phil Thompson

I first met Franchetti at the tail end of a long day tasting 2000s in Bordeaux chez his great friend Jean Luc Thunevin of Château Valandraud in St Emilion (Peter Sisseck of Dominio de Pingus is the third member of this triumvirate of ambitious red wine producers). He was showing his wines alongside some of the highest-priced red Bordeaux without a quail. And quite rightly, as the detailed tasting notes on jancisrobinson.com suggest.

Tenuta di Trinoro is remarkably direct and appetising. It is not like red Bordeaux but is much more complex than most Italian Bordeaux blends. Like them it qualifies not for any DOC but is sold as

an IGT, a wine with an *Indicazione Geografica Tipica* of Toscana – not that there is anything remotely typical about this wine.

It has been treated to every rich winemaker's plaything: tiny yields; the strictest selection (hence the appearance of a second wine); top quality oak used in abundance to give it longevity; some tricky malolactic fermentation in barrel to soften it; a touch of micro-oxygenation to keep it fresh.

So what is the down side? Price of course. Thunevin has never knowingly undersold his wines, so why should Franchetti?

Merchants Corney & Barrow of London EC1 (020-7539 3200, www.corneyandbarrow.com) lists Le Cupole 1999 at £300 a case but Tenuta di Trinoro and Palazzo simply carry the worrying slogan "Price on application".

Like his friends, Thunevin and Sisseck, Franchetti has itchy feet. His new project is on the slopes of another volcano, Mount Etna in Sicily, where he has bought vineyards 1,000 metres up on the north flank.

Last year he picked his first crop of Nerello Mascalese grown there. Surely that will be more affordable – at first anyway.