



TENUTA DI TRINORO

## Tenuta di Trinoro, Tenuta di Trinoro 2013



TENUTA di TRINORO

ROSSO  
TOSCANA

14,5% vol

Indicazione geografica tipica  
ABBOTTIGLIATO ALL'ORDINE DA  
TENUTA DI TRINORO SRL, SARTANO (SI) - ITALIA  
PRODOTTO IN ITALIA

e 75cl

Blend: 50% Cabernet Franc, 33% Merlot, 13% Cabernet Sauvignon, 4% Petit Verdot

Vineyard age: 20-23 years

Vineyard density: 10,000 vines/Ha

Vineyard altitude: 450-600 m asl

Yield per hectare: 25 Hl/Ha

Fertilization: Sheep manure

Spraying: Clay, propolis, grapefruit seed extract

Vinification: Harvest from 4-23 October, parcels vinified separately with alcoholic fermentation for 11 days in stainless steel tanks

Aging: 8 months in new French oak barriques, 11 months in cement vats

Bottling: waning moon May 2015

Production: 7,200 bottles

Our flagship wine, Tenuta di Trinoro is remarkably direct and appetizing, and yet it's made to last for decades. It is immediately riper and richer than red Bordeaux, benefitting as it does from the bright Tuscan sun, but is much more complex than other Italian Bordeaux blends. Like them, it is sold as a Rosso IGT, a wine with an Indicazione Geografica Tipica of Toscana, but there is nothing remotely typical about this wine.

### 2013 VINTAGE

2013 was serene during most of the growing season, with little rain but covered skies; summer temperatures were very unusual because they averaged 26°C instead of our typical 36°C (79°F instead of 97°F). In the cool environment, it was the plants' own growing efforts that ripened the grapes, not really the sun. The obscure metabolism continues after the berries were separated from the plant, after they were fermented, and it drives forward in the wines even now, years before they can start aging.

Forty pickings were brought to the cellar – healthy and hard fruit that was light in sugars but complete. The ripening that comes from a vineyard's own efforts, without a violent sun or rains, launches a process that unravels even in the new liquid of berries that have been separated from plants and fermented. To help deepen the wines, I have kept each for long on its lees. When it came time to blend, I found that all the wines I had chosen came from the higher vineyards where the clusters had hung longer.

This year, all wines have been changing violently from mute and green-leaning to red-fruited, then black-fruited; their green edge peels off, disappearing continuously into layers of further length and depth.

*Antonio Galloni, Vinous Media, 96+ points*

*Monica Larner, Robert Parker's The Wine Advocate, 95 points*