



TENUTA DI TRINORO

1997 VINTAGE

In 1997 I pruned short (5 buds average) then thinned some 50% of the fruit at veraison, leaving the first lower bunch on each shoot. Leaves were cleared off between August 15th and 20th, letting the fruit bake in the sun. 1997 was generally a good year in Italy; most grapes, though, decided to sit down and stop walking from the 10th of September right into the middle of October.

In my case, things mysteriously started moving again on October 8th afternoon. Because of this “pause” while the fruit refused to evolve, the leaves had time to combust down acids, especially the malic, so winemaking presented all the problems of a high pH. The merlot was harvested on September 18th, cabernet franc (my staple, 70% of grapes) on the 6th, 8th, and 9th of October, cabernet sauvignon and petit verdot on the 20th.

Yields were 18 hectoliters of wine per hectare. Fermentation occurred with my own strains of indigenous yeast in very squat 40 hectoliters open tanks, 5 cap-plungings and 2 rémontages every 24 hours; it lasted 13 days with temperatures kept just below 30 degrees. I got rid of half of the lees before wine went into 100% new French oak barrels.

BLENDS:

TENUTA DI TRINORO (1ST VINTAGE)

60% Cabernet Franc, 20% Merlot, 10% Cabernet Sauvignon, 10% Petit Verdot

PALAZZI (1ST VINTAGE)

50% Cabernet Franc, 50% Merlot

REVIEWS:

Robert Parker, The Wine Advocate: “This is an impressively-endowed effort from a new producer. This estate is an impressive newcomer to be watched closely.”



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Antonio Galloni, Vinous Media: “The 1997 Tenuta di Trinoro (60% Cabernet Franc, 20% Merlot, 10% Cabernet Sauvignon and 10% Petit Verdot) is a phenomenal effort for a first wine. Tasted from magnum, it still shows a deeply saturated color, with a superb nose that is followed by opulent layers of jammy ripe fruit, chocolate, cassis, menthol and sweet toasted oak. Ample and full-bodied on the palate, it is absolutely irresistible. The warm vintage produced a deeply concentrated, powerful wine that promises to drink well for another 10-15 years, even if it doesn't quite possess the detail of the very finest vintages. Although Tenuta di Trinoro was produced in 1995 and 1996, the first commercial release was the 1997.”