



TENUTA DI TRINORO

1998 VINTAGE

I pruned long, 9 buds average. The budding started at the beginning of April, the flowering the first of June and in warm, moist weather a great yield seemed to be forming on the 10th, when suddenly the temperature fell by 15 degrees and the days were brilliant again, with sun, and the sea of berries which had already been visible on the 25th, showed scarcity on the bunches. From there on, an African heat that often reached 55 degrees settled in through the 20th of August.

The heat was unbearable and a friend who lives in Africa taught us how to move cautiously, like in a tent. Watering each plant and ridding 90% of pepper-like green berries took us to work at night throughout the whole of July and August, and we managed to save the vines. The 28th of August started running the remaining fruit from a month behind schedule, thanks to a suddenly-cool September temperature, with a bit of rain, cold nights, and generally good weather; elegance, perfume were hopefully in the making. Night dew at the beginning of October rushed the fruit on, even more eager now to catch up after such a long standstill during the summer. This enabled us to pick the Merlot on the 6th and 7th. The rushing continued, and by the 11th - 14th we picked all the Cabernet Franc, by parcels, ripe. Cabernet Sauvignon and Petit Verdot came two weeks later, all like black berries cracking.

BLEND:

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80% Cabernet Franc, 10% Cabernet Sauvignon, 10% Petit Verdot

PALAZZI

50% Cabernet Franc, 50% Merlot

REVIEWS:

Antonio Galloni, The Wine Advocate: "As hard as it may seem to believe the 1998 Tenuta di Trinoro (70% Cabernet Franc, 20% Merlot, 6% Cabernet Sauvignon, 4% Petit Verdot) is even more concentrated than the 1997. Showing overt varietal Cabernet Franc notes on the nose, it is a more nuanced wine than its older



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sibling, with a deeply expressive core of sweet dark fruit that blossoms on the palate with exceptional length and superb persistence. Still somewhat tight and clenched, it comes across as requiring at least another few years of cellaring. It is a remarkable achievement from Andrea Franchetti.”

Monica Lerner, The Wine Advocate: “The second vintage produced is the 1998 Tenuta di Trinoro. You'd have to imagine that Andrea Franchetti was standing on unsure footing during this period given his lack of experience making wine in this unknown corner of Tuscany. This is not the case. He brought his winemaking experience and inspiration from Bordeaux, and the signs are immediately evident in 1998. Production was limited to nine barriques.

Almost 20 years later, this wine shows elegant aromas of pressed flower, rose potpourri, dried fruit, licorice and tar. The growing season was very warm and the vines were still very young at this point. As a result, you get a wine with slightly less structure but more fragrant intensity. At least, that's how the wine appears today at this delicate stage in its overall evolution. Reading back to notes written closer to the wine's release date suggest that it was once much richer and thicker in density. It has evidently lost all of its baby fat over the course of the past two decades. What's left is streamlined and elegant.”