



TENUTA DI TRINORO

## **1999 VINTAGE**

We harvested the Merlot from 2-3 October; the Cabernet Franc on October 5th, 9th, 10th, 11th, 14th, 15th, 16th, and 17th; the Cabernet Sauvignon from 24-25 October ; and Petit Verdot on October 25th. The yields of 1999 were 26 hectoliters per hectare. Fermentation took place from 12 to 15 days in open vats, using only indigenous yeasts. Small amounts had a protracted fermentation in barriques of new French wood. Malolactic fermentation took place in 100% new mixed French wood.

### **BLENDS:**

#### **TENUTA DI TRINORO**

70% Cabernet Franc, 20% Merlot, 6% Cabernet Sauvignon, 4% Petit Verdot

#### **PALAZZI**

50% Cabernet Franc, 50% Merlot

#### **LE CUPOLE**

38% Cabernet Sauvignon, 25% Uva di Troia, 20% Cabernet Franc, 17% Merlot

### **REVIEWS:**

*Robert Parker, The Wine Advocate:* “This wine, in the style of Franchetti's friends, Peter Sissick and Jean-Luc Thunevin, was not fined, filtered, or stabilized, and essentially represents the most honest/authentic essence of their vineyard. This is the wine of a genius.”