



TENUTA DI TRINORO

2003 VINTAGE

2003 was a very hot year and we picked earlier than usual. We began the Merlot in August, on the 25th, 26th, and 29th, and in September 5th, 8th, 10th, 15th, and 22nd; Cabernet Franc on September 27th and 30th and October 2nd and 17th; Cabernet Sauvignon on 6th, 22nd, and 26th; and Petit Verdot on October 7th and 13th. Cesanese d’Affile and Uva di Troia were picked on the 28th. The vines are 10 to 15 years old, planted on a 1 metre by 1 metre density. The 2003 yields were 0.8 tons per acre. Yeasts used in the winemaking are indigenous, and the fermentations – 42 of them – lasted an average of 15 days in open, wide vats. After that, the wines rested on lees in our barrels, and we started mixing them after February.

BLENDS:

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42% Cabernet Sauvignon, 37% Cabernet Franc, 16% Merlot, 5% Petit Verdot

CINCINNATO

97% Cesanese d’Affile; 3% Petit Verdot

LE CUPOLE

43% Cabernet Franc, 36 % Merlot, 12% Cabernet Sauvignon, 6% Uva di Troia, 3% Cesanese d’Affile

REVIEWS:

Monica Larner, The Wine Advocate: “Given the decadently overripe style that Andrea Franchetti pursued during these years, and the scorching heat of this infamous vintage, I frankly expected a massive, amorphous fruit bomb. Instead, this wine shows a much higher level of definition and focus than I would have ever imagined. This proves the old adage that the best winemakers should be judged in the worst vintages. Specifically, this blend of Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot reveals a refined mineral personality with granite stone and flint that keep the wine's aromatic parameters firm and tonic. Franchetti says the secret is in the high density planting. With vineyard rows so close to one another, the grapes were kept in the shade during the hottest



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part of the day. Clay soils absorbed enough moisture to keep the vines from going into heat stress, he says. The wine delivers moderate complexity and the finish is not as long as some of the other vintages. But if you are expecting an evolved and flat wine, you would be wrong. The 2003 vintage has much more life and vitality than the other great Tuscan reds produced in this difficult vintage.”