



TENUTA DI TRINORO

## **2004 VINTAGE**

Like a painted calendar, 2004 presented Trinoro with the skies and temperatures of a perfect year while the vines, unimpressed, grew slowly, flowered late, and ripened irregularly. This was caused by the crippling effect of the terrific heat of the previous summer – this occurred, especially to the younger plants, throughout Europe. While we were delaying the pickings, going again and again over the vineyards, we would pass by a patch of about an acre of Merlot sitting undernourished on a mound of clay, with its small hard berries almost isolated in the sun. The days got colder, but we went on, keeping that patch “for later;” we picked it in November. With some other tiny late-harvested parcels, it produced this concentrated and elegant Tenuta di Trinoro 2004.

### **BLENDS:**

#### **TENUTA DI TRINORO**

83% Merlot, 9% Cabernet Franc, 4% Cabernet Sauvignon, 4% Petit Verdot

#### **LE CUPOLE**

55% Merlot, 23% Cabernet Franc, 9% Cabernet Sauvignon, 5% Petit Verdot, 4% Uva di Troia, 4% Cesanese d’Affile

### **REVIEWS:**

*Monica Lerner, The Wine Advocate:* “The 2004 is most indicative of that trademark Andrea Franchetti style that sees Baroque-style opulence in terms of the wine's ripeness, curvaceousness and softness. This vintage saw a warm summer that accelerated ripening, followed by a cooler period before the harvest that helped to finalize aromas and structure. The Merlot is planted on clay and red alluvial soils, and these conditions have also contributed to the overall heft and power of this bold expression.”