



TENUTA DI TRINORO

2005 VINTAGE

As the seasons progressed, we found that we were holding our breath for a great wine's vintage. Rain, snow had filled the soil during most of the winter, and healthy vines were already pumping out seas in the dry, windy days of June after having produced an early and fast flowering. Short rains cleaned the settings of sparse, even fruit. The varietals colored quickly and separately as August fired the valley. The vine's thick emerald leaves didn't yellow; ripening went on; and an early rain in September seemed to help. We picked then, at the start of October—some 10 different rare Merlots and Francs. The rain got long and gray. Cabernet Sauvignon and Petit Verdot grapes came in the cellar afterwards, some sunny, pale weeks later. What we picked was exceptional, but we made the head of the harvest, lost most of the tail—the wine of Trinoro this year is enough for less than 4,000 bottles.

BLENDS:

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63% Merlot, 18% Cabernet Franc, 15% Cabernet Sauvignon, 6% Petit Verdot

LE CUPOLE

47% Cabernet Franc, 32% Merlot, 12% Cabernet Sauvignon, 3% Petit Verdot, 4% Cesanese d'Affile, 2% Uva di Troia

REVIEWS:

Antonio Galloni, The Wine Advocate: “Proprietor Andrea Franchetti continues to turn out some of the most inspired wines in Italy. Franchetti pushes ripeness to the extreme, letting his fruit hang far longer than is the norm, which can cause problems as the growing season moves into the fall and the risk of inclement weather increases. To be sure, his is a high-risk, high-reward approach few winemakers would have the stomach for. From year to year the blend in his top bottling, Tenuta di Trinoro, varies considerably, but one thing is a constant; the wines are almost always outstanding and often profound expressions of these terroirs as interpreted by Franchetti. In recent years the second wine, Le Cupole di Trinoro, has established as a terrific wine that won't break the bank. For those



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who are curious, the cellar itself is as bare-bones as they come. The wines are fermented in smallish stainless steel tanks which allow Franchetti to vinify separate lots of fruit individually. The wines are aged in French barrels.”