



TENUTA DI TRINORO

2007 VINTAGE

The winter of 2007 at Trinoro was strangely warm and rainless, and we watched the dry ditches and diminishing springs until April. In May, the season came uncertainly, with showers and cold spells that brought irregular budding, uneven flowering, and scarce settings. At the beginning of July, berries still had unusual differences in size, but the vines were racing ahead, sensing the dry soil; when the summer fell to cooler nights in early September, the vineyards were presenting us with grapes that looked convincingly, beautifully ripe. Most Tuscan wine producers started harvesting, but at Trinoro we thought the grapes light and still tasting very closed. At dawn on the 15th, we sprayed the skies over the vineyard with a mist of water and repeated this everyday for a week; we let the moon run another full cycle; and finally we picked: First our Merlot coming in at the beginning of October, Cabernet Franc followed in the middle, Cabernet Sauvignon with Petit Verdot at the end of the month.

2007 was a vintage where wines from late-ripening fruit like Cabernet Sauvignon and Petit Verdot came out on top, because they could live longer to the dew of autumn mornings. Musts in the vats had very little juice - the pumps would sometimes fail for lack of liquid in the mass which, pushed, made a sound like wicker. After fermentation the wines looked black and impenetrable for months before they started deepening. In April they were showing a kind of fruit and tannin the like of which we have never seen before. There is no doubt that this vintage's wine will be peaking for many years.

BLENDS:

TENUTA DI TRINORO

40% Cabernet Franc, 20% Cabernet Sauvignon, 30% Merlot, 10% Petit Verdot

LE CUPOLE

40% Cabernet Franc, 30% Merlot, 22% Cabernet Sauvignon, 8% Petit Verdot



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REVIEWS:

Antonio Galloni, The Wine Advocate: “Andrea Franchetti’s Tenuta di Trinoro is located in Sarteano, one of the most remote corners of Tuscany. Franchetti crafts his top wine, also called Tenuta di Trinoro, from densely planted vineyards cropped to minuscule yields. In the cellar, the selection is equally stringent, with only the finest barrels making it into the ‘Grand Vin.’ Tenuta di Trinoro remains one of the most iconic wines being made in Tuscany today. Unfortunately I don’t get a chance to taste the Tenuta as much as I used to as its price has become prohibitive. I can’t argue with what Franchetti puts in the bottle, however, as these are spectacular wines. Fortunately, in recent years Franchetti has introduced a second wine, Le Cupole di Trinoro, which in its finest vintages delivers incredible quality for the money.”