



TENUTA DI TRINORO

## **2008 VINTAGE**

2008 is a wine so aromatic and bright in its fruit that here, more than in other vintages of Tenuta di Trinoro, one has to look at what happened before this year's ripening season to see why a wine like this has come about.

Grapes ripened two weeks later than usual, making this vintage's merlot and cabernet franc pickings last for quite a long time and, because of looming rains, made it the riskiest harvest in memory, a season really packed with suspense. All along I was harvesting small spots: sun-roasted berries first, in early trial tanks; very good berries from the sudden ripening; and berries with a sort of lean over ripeness in the end. The cabernet sauvignon and petit verdot came in much later.

Forty different tanks had perplexingly different aromas; the juices had many shades of red. This vintage still stays in the mind with a feel of infantile colors, and the season seemed a fall of freshness as opposed to autumn, the large, ending season. The wines were also like that: jolly, strange, aromatic, and foreign when they started showing a few months later. After mixing them, the 2008 vintage seems to be being borne powerful, vast and ringing, quite unusual among the vintages of this valley.

### **BLENDS:**

#### **TENUTA DI TRINORO**

35% Merlot, 35% Cabernet Franc, 25% Cabernet Sauvignon, 5% Petit Verdot

#### **LE CUPOLE**

45 % Cabernet Franc, 25% Cabernet Sauvignon, 25% Merlot, 5% Petit Verdot