



TENUTA DI TRINORO

## **2009 VINTAGE**

Merlots picked in October instead of September, Cabernets at the end, instead of the middle, of the month; rainless storms rumbling aver the unyielding green of the vines; rich wines, packed with salts: this is the second vintage that has passed leaving us at Trinoro with a feeling of the tropics.

In 2009, though very nourished, each of our varietals was slow to ripen. The rains waited long enough to let us pick them: that always makes a great vintage. Afterwards I found that I had an impressive spectrum of great, ripe wines of Merlot, Cabernet Franc, Cabernet Sauvignon and Petit Verdot, each one replicated in several different pickings, to choose from. It took longer than usual to select and discard the barrels because so many of them were good. This is one of the best wines ever made at Trinoro.

### **BLENDS:**

#### **TENUTA DI TRINORO**

42% Merlot, 42% Cabernet Franc, 12% Cabernet Sauvignon, 4% Petit Verdot

**PALAZZI** 100% Merlot (reintroduced this vintage)

#### **LE CUPOLE**

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

### **REVIEWS:**

*Antonio Galloni, Vinous Media:* “Andrea Franchetti's 2009s are stellar. The wines show gorgeous, expressive fruit with less of the extreme ripeness and heaviness of past years. In most years Franchetti picks extremely late, but in 2009 the vines reached full phenolic ripeness earlier than most years. Franchetti explains that the climate at Trinoro has become increasingly tropical, thus creating conditions that are more favorable for Merlot, hence his decision to reintroduce the Palazzi bottling in 2009. All three 2009s are stellar.