



TENUTA DI TRINORO

## **2011 VINTAGE**

Even the mix in Tenuta di Trinoro's 2011 vintage suggests what kind of year this was, made of heat waves and drought. We decided to wait out the drought until each vineyard had reached its best ripeness. We screened the fruit, sprinkled leaves at night, turned the ground around the vines to keep them moving forward; the vineyards lost speed, then stopped; tracts of merlot grapes started shriveling and we went through the parcels cutting off the raisins several times in the continuing heat; we lost half of it before the rest made it to a late and sudden ripeness. We picked those good areas in 6 runs between the 4th and the 10th of October; this also involved days at the triage tables to separate and get rid of the raisins left in the clusters.

At the middle of the month, for one night, we had an extraordinary, long tempest that broke the spell of the weather, transferred us into Fall, dropped temperatures and started offering a state of fresher fruit to the cabernet franc grapes: they accepted, slipping out of near-death; when we picked them in the last ten days of October they came in great condition and exciting different modes of ripeness. Cabernet sauvignon and petit verdot followed, satisfied with the amount of sun they had accumulated during the season. Musts fermented slowly to the point that residual sugars are still being digested even in spring, when we prepared the blend. Many wines were grandiose in one way or another, especially the startling array of cabernet francs; these we blended into a rich liquid.

### **BLENDS:**

#### **TENUTA DI TRINORO**

90% Cabernet Franc, 6% Cabernet Sauvignon, 4% Petit Verdot

**PALAZZI** 100% Merlot

**MAGNACOSTA** 100% Cabernet Franc (1<sup>st</sup> vintage)

#### **LE CUPOLE**

66% Cabernet Franc, 20% Merlot, 7% Petit Verdot, 7% Cabernet Sauvignon



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**REVIEWS:**

*Antonio Galloni, Vinous Media:* “Andrea Franchetti's 2011s are extreme. There is no way of getting around that. The wines are intense, opulent and among the richest Tuscan wines I have ever tasted. Stylistically, the 2011s could pass for wines from Napa Valley if it weren't for the distinctly Tuscan elements of structure that underpin the fruit. The 2011s are ripe and silky, with suggestions of sweetness and alcohols in the 16%-16.5% range. But that is Franchetti. He makes wines that reflect each vintage to the core. The 2011s spent just 5-6 months in 100% new oak barrels and were then racked into cement, where they finished aging. In the 2011s, readers should expect wines with Amarone-like levels of viscosity and richness, especially with the top wines in the range. I suggest serving the wines on the cool side, which will help keep the alcohols from being too aggressive.”

*Monica Lerner, The Wine Advocate:* “Here is a very successful interpretation of Trinoro's signature wine style. The 2011 Tenuta di Trinoro is mostly Cabernet Franc (90%) with Cabernet Sauvignon and Petit Verdot in reduced background roles. This very warm vintage saw no Merlot used in the blend. This wine truly stands out. It is expressive and endowed with an important sense of drama and darkness. The fruit comes forth in ripe, chewy and slightly sweet waves of intensity with blackberry preserves, cherry compote, spice and pipe tobacco. The wine shows great density and structure. The tannins are thick and broad in formation.”