



TENUTA DI TRINORO

Tenuta di Trinoro, Le Cupole 2016



Blend: 42% Cabernet Franc, 40% Merlot, 14% Cabernet Sauvignon, 4% Petit Verdot

Vineyard age: 23-25 years

Vineyard area: 22 hectares

Vineyard density: 10,000 vines/Ha

Vineyard altitude: 450-600 m asl

Yield per hectare: 50 Hl/Ha

Fertilization: Sheep manure

Spraying: Clay, copper, propolis, grapefruit seed extract

Vinification: Fermentation in stainless steel vats for 12 days

Aging: 8 months in French oak barrels of 1, 2 and 3 years old; 11 months in cement tanks

Bottling: Waning moon April 2018

Production: 58,100 bottles

The second label of Tenuta di Trinoro, Le Cupole was first produced in 1995. It is a blend of Cabernet Franc, Cabernet Sauvignon, Merlot, and Petit Verdot, with percentages varying with each vintage. Fermented in stainless steel and aged in one to three year old barriques and cement, Le Cupole is velvety and approachable. This wine hits the palate with exuberance, full of fleshy, bright fruit, extracted tannins, and rich color.

2016 VINTAGE

2016 was such an uncertain season, and yet the results are exceptional wines. The clue to this vintage was to recognize the long August's burn, hidden behind the rains - at the season's break, the storms were just revitalizing thirsty grapes. We welcomed the rain every time, instead of picking before it arrived: that was the way we brought in a great harvest.