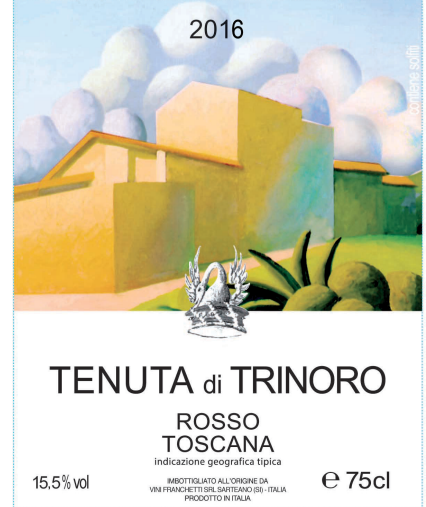




TENUTA DI TRINORO

Tenuta di Trinoro, Tenuta di Trinoro 2016

 <p>2016</p> <p>TENUTA di TRINORO</p> <p>ROSSO TOSCANA</p> <p>indicazione geografica tipica</p> <p>15.5% vol e 75cl</p> <p><small>#BOTTIGLIATO ALL'ORIGINE DA VINI FRANCHETTI SRL SARTEGANO (SI) - ITALIA PRODOTTO IN ITALIA</small></p>	<p><i>First selection. Vintage-specific blend of cabernet franc, merlot, cabernet sauvignon, and petit verdot grown on thin, hard, rocky soils rich in quartz and limestone from the higher parcels of the estate.</i></p>
<p>Blend: 48% Cabernet Franc, 52% Merlot</p>	<p>2016 VINTAGE</p>
<p>Harvest: Merlot from Cavalli Nord on 27/09, Cabernet Franc from Camagi Nord + Sotto Cocceto on 10/10</p>	<p>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.</p>
<p>Vineyard age: 25 years</p>	<p>Nowhere is the style of the 2016 vintage clearer than in Tenuta di Trinoro. In this wine, I sought to express the lightness of the year by unifying two vats of merlot and two of cabernet franc in equal parts.</p>
<p>Vineyard density: 10,000 vines/Ha</p>	
<p>Vineyard altitude: 450-600 m asl</p>	
<p>Yield per hectare: 25 Hl/Ha</p>	
<p>Fertilization: Sheep manure</p>	
<p>Spraying: Clay, propolis, grapefruit seed extract</p>	
<p>Vinification: Vinified separately with alcoholic fermentation for 13 days in stainless steel tanks</p>	
<p>Aging: 8 months in new French oak barriques, 11 months in cement vats</p>	
<p>Bottling: waning moon March 2018</p>	
<p>Production: 6,000 bottles</p>	



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