



TENUTA DI TRINORO

Tenuta di Trinoro, *Magnacosta* 2011



Blend: 100% Cabernet Franc from Magnacosta and Camagi vineyards

Vineyard age: 22 years

Vineyard density: 10,000 vines/Ha

Vineyard altitude: 400-600 m asl

Yield per hectare: 18 Hl/Ha

Fertilization: None

Spraying: Clay, propolis, grapefruit seed extract

Vinification: Pickings from October 8-12th, alcoholic fermentation for 15 days in steel tanks

Aging: 8 months in new French oak barriques, 10 months in cement vats

Bottling: May 2013

Production: 1,600 bottles

Magnacosta is a vineyard that sits on the rounded gravel of a stream that eats away at the side of a hill at the Trinoro estate (aptly named, for in Latin, *magna* means eat, *costa*, hillside) between 400-600 meters asl. It was planted over 20 years ago with cuttings from an ancient and beautifully kept vineyard of Cabernet Franc in Pomerol. At Trinoro, the mature vines are now visibly different from one another, and as more complexity began to show every year, Franchetti decided to start bottling this 100% Cabernet Franc wine separately with this vintage. Magnacosta shows the kind of grandiose and flowery wines that are sometimes the result of vines growing in deep riverbed soils.

2011 VINTAGE

The 2011 vintage 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.

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.

Many wines were grandiose in one way or another, especially the startling array of cabernet francs; we decided to keep this one aside as a special bottling.