



TENUTA DI TRINORO

Tenuta di Trinoro, Campo di Magnacosta 2013

 <p>Blend: 100% Cabernet Franc from Campo di Magnacosta vineyard</p> <p>Vineyard age: 20 years</p> <p>Vineyard area: 1.5 hectares</p> <p>Vineyard density: 10,000 vines/Ha</p> <p>Vineyard altitude: 400 m asl</p> <p>Yield per hectare: 25 Hl/Ha</p> <p>Harvest: 18 October</p> <p>Fertilization: Sheep manure</p> <p>Spraying: Clay, propolis, grapefruit seed extract</p> <p>Vinification: Fermentation in steel vats for 12 days</p> <p>Aging: 8 months in new French oak barrels; 11 months in cement tanks</p> <p>Bottling: Waning moon May 2015</p> <p>Production: 4,500 bottles</p>	<p>Magnacosta is a vineyard of 2.5 hectares on the rounded gravel of a stream that erodes the side of a hill at Tenuta di Trinoro (<i>magna</i>: eat; <i>costa</i>: hillside). Franchetti planted it 20 years ago with cuttings from an ancient and beautifully kept vineyard of Cabernet Franc in Pomerol where, for centuries when a plant died, a cutting would be taken from the vineyard's best-performing plant, grafted, and then planted in its place. The practice gradually created great diversity in the vineyard, and it reflected in its beautiful, complex wines.</p> <p>At Trinoro, the grown-up plants are now visibly different from one another and more complexity shows every year, in the tank where we ferment from that parcel; in 2011, Franchetti decided to start bottling this wine separately from the others.</p> <p>2013 VINTAGE</p> <p>2013 was a cooler vintage, serene with little rain. Temperatures in the valley during the summer in the valley averaged 26°C instead of the usual 36°C. When they arrived in the winery, the grapes were healthy and hard, with low sugars, high acidity, yet still fully matured.</p> <p>Magnacosta shows the kind of grandiose and flowery wines that are sometimes the result of vines growing in deep riverbed soils. It is Cabernet Franc at its fullest and ripest expression.</p> <p><i>Antonio Galloni, Vinous Media, 90 points</i></p>
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