




TENUTA DI TRINORO

## Tenuta di Trinoro, Campo di Camagi 2014

 <p>Blend: 100% Cabernet Franc from Campo di Camagi</p> <p>Vineyard age: 25 years</p> <p>Vineyard area: 1.5 hectares</p> <p>Vineyard density: 10,000 vines/Ha</p> <p>Vineyard altitude: 550 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: 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 March 2016</p> <p>Production: 1,500 bottles</p>	<p>Under a mountain, Tenuta di Trinoro is an estate with different soils. Some plantings are over 25 years old. Having developed large root systems, they now translate the soils' distinct tastes. After observing certain grapes coming to the winery with different flavors over so many harvests, we decided to bottle 3 parcels of vineyards separately, under their own labels.</p> <p><b>Campo di Camagi</b> (100% Cabernet Franc) is a 1.5-hectare vineyard where vines have grown on broken quartz and limestone, long before we planted: densely, in a thin layer of soil. The plants struggled for room until they reached a balance: roots having filled the ground, each vine has the same number of leaves in its share of the air.</p> <p><b>2014 VINTAGE</b> A cold-weather year. The wines at Trinoro are deep, with a tight texture. The fruit holds back in preparation for a long aging. Campo di Camagi is always a profound, concentrated juice. Camagi 2014 is eloquent, black as night.</p>
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