




TENUTA DI TRINORO

Tenuta di Trinoro, Campo di Tenaglia 2014

 <p>Blend: 100% Cabernet Franc from Campo di Tenaglia</p> <p>Vineyard age: 25 years</p> <p>Vineyard area: 0.3 hectares</p> <p>Vineyard density: 10,000 vines/Ha</p> <p>Vineyard altitude: 500 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>Campo di Tenaglia (100% Cabernet Franc) is a 0.3-hectare vineyard grown on 8 feet of crumbled limestone. The vines grow facing the sunset at 500 meters of altitude.</p> <p>2014 VINTAGE A cold-weathered year, the wines at Trinoro from this vintage are deep, with a tight texture. The fruit holds back in preparation of a long aging. Campo di Tenaglia wine is dark, spicy, and like licorice because the vines' roots grow in warm, well-drained soil. This is the first year we bottled this wine.</p>
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