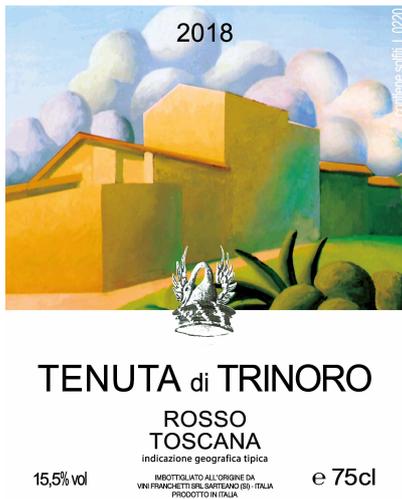




TENUTA DI TRINORO

## Tenuta di Trinoro, Tenuta di Trinoro 2018



Blend: 59% Cabernet Franc; 41% Merlot;

Harvest: Merlot Sept. 16-21;  
Cabernet Franc Oct. 10-13-14;

Vineyard age: 26 years

Vineyard density: 10,000 vines/Ha

Vineyard altitude: 450-600 m asl

Yield: 25 Hl/Ha

Fertilization: Sheep manure

Spraying: Clay, propolis, grapefruit seed extract

Vinification: Vinified separately with alcoholic fermentation for 13 days in stainless steel tanks

Aging: 8 months in new French oak barriques, 11 months in cement vats

Bottling: waning moon March 2020

Production: 7,000 bottles

Our flagship wine Tenuta di Trinoro provides the greatest insight into Andrea Franchetti's approach to winemaking. The proprietary blend of cabernet franc, merlot, cabernet sauvignon, and petit verdot grown on soils of limestone, alluvial plain, and clay changes each year based upon which grapes are the best from that vintage. It is not wed not to any predetermined recipe, formula, or even flavor profile. Tenuta di Trinoro showcases the distinct terroir and grapes from this remote estate at the furthest confines of viticulture in Tuscany. Richness and structure, depth of flavor and complexity — these are the hallmarks of his wines.

### 2018 VINTAGE

After the sweltering summer of 2017, we welcomed the cooler, more even temperatures of 2018 in the valley. As we neared the end of August, we were looking at larger than usual clusters, not too sweet for the period, and unusually soft in their early fruit. Because of these cooler temperatures, the vineyards were able to ripen the fruit and tannins earlier; all of that is usually kept back because of heat in August. The skins, thin as they were, were incredibly forward in color – they stained the fingers! Usually, that happens in mid-October. A strange wind and drop in temperature arrived in the valley between the merlot and the harvest of the rest of the grapes – we had huge clusters for the first time in our history, but the fruit began to lose its swelling, and the berries began to get softer. With this situation, we couldn't yet pick the grapes — they're too flat yet full of sweetness — so we misted the fields to give the grapes the final push, followed by a real rain. Then the sun a bit far in the season, low, orange, saving again until this very last new moon. Everything again became profound and ripe, and we picked. Mysterious for now, fascinating. This vintage will be an original one.