

vinous

94_{pts}

Tenuta Di Trinoro 2011

Palazzi

Sarteano, Tuscany, Italy

Franchetti's 2011 Palazzi, 100% Merlot, in this vintage is captivating in its beauty. Freshly cut flowers, lavender, violets, mint, cloves and plums literally jump from the glass. Despite its opulent, full-throttle personality, the 2011 is beautifully balanced. Ripeness is pushed to the extreme, that is for sure, but nevertheless all the elements are very much in the right place. I am not sure how the 2011 will age, but it should drink beautifully for at least a handful of years.

Drinking window: 2014 - 2025

— Antonio Galloni, August 2013

© 2013 All Grapes Media, LLC

Release price

Not Available

Importer

T. Edward Wines, New York, NY; tel.
(212) 233-1504

Producer

Tenuta Di Trinoro

Producer commentary

Andrea Franchetti's 2011s are extreme. There is no way of getting around that. The wines are intense, opulent and among the richest Tuscan wines I have ever tasted. Stylistically, the 2011s could pass for wines from Napa Valley if it weren't for the distinctly Tuscan elements of structure that underpin the fruit. The 2011s are ripe and silky, with suggestions of sweetness and alcohols in the 16%-16.5% range. But that is Franchetti. He makes wines that reflect each vintage to the core. The 2011s spent just 5-6 months in 100% new oak barrels and were then racked into cement, where they finished aging. In the 2011s, readers should expect wines with Amarone-like levels of viscosity and richness, especially with the top wines in the range. I suggest serving the wines on the cool side, which will help keep the alcohols from being too aggressive.

vinous

92_{pts}

Tenuta Di Trinoro 2011

Magnacosta

Sarteano, Tuscany, Italy

Tenuta di Trinoro's 2011 Magnacosta is 100% Cabernet Franc made from cuttings sourced from one of Pomerol's most prestigious estates. Plums, black cherries, mocha and espresso all wrap around the palate in a incredibly juicy, opulent wine. The 2011 is super rich and concentrated, but it works. This is the most immediate of Tenuta di Trinoro's high end bottlings.

Drinking window: 2013 - 2021

— Antonio Galloni, August 2013

© 2013 All Grapes Media, LLC

Release price

Not Available

Importer

T. Edward Wines, New York, NY; tel.
(212) 233-1504

Producer

Tenuta Di Trinoro

Producer commentary

Andrea Franchetti's 2011s are extreme. There is no way of getting around that. The wines are intense, opulent and among the richest Tuscan wines I have ever tasted. Stylistically, the 2011s could pass for wines from Napa Valley if it weren't for the distinctly Tuscan elements of structure that underpin the fruit. The 2011s are ripe and silky, with suggestions of sweetness and alcohols in the 16%-16.5% range. But that is Franchetti. He makes wines that reflect each vintage to the core. The 2011s spent just 5-6 months in 100% new oak barrels and were then racked into cement, where they finished aging. In the 2011s, readers should expect wines with Amarone-like levels of viscosity and richness, especially with the top wines in the range. I suggest serving the wines on the cool side, which will help keep the alcohols from being too aggressive.

vinous

96_{pts}

Tenuta Di Trinoro 2011

Tenuta Di Trinoro

Sarteano, Tuscany, Italy

The 2011 Tenuta di Trinoro is fabulous. Bitter chocolate, espresso, blackberry jam, grilled herbs, violets, mint and cloves are just some of the many notes that resonate off the palate. Unapologetically ripe, viscous and full-bodied to the core, the 2011 somehow manages to also be winderfully complex and nuanced. My impression is that the wine needs at least a few years to lose its considerable baby fat. There is a lot to look forward to here. The 2011 an unusual blend of 85% Cabernet Franc, 11% Cabernet Sauvignon and 4% Petit Verdot.

Drinking window: 2016 - 2031

— Antonio Galloni, August 2013

© 2013 All Grapes Media, LLC

Release price

Not Available

Importer

T. Edward Wines, New York, NY; tel.
(212) 233-1504

Producer

Tenuta Di Trinoro

Producer commentary

Andrea Franchetti's 2011s are extreme. There is no way of getting around that. The wines are intense, opulent and among the richest Tuscan wines I have ever tasted. Stylistically, the 2011s could pass for wines from Napa Valley if it weren't for the distinctly Tuscan elements of structure that underpin the fruit. The 2011s are ripe and silky, with suggestions of sweetness and alcohols in the 16%-16.5% range. But that is Franchetti. He makes wines that reflect each vintage to the core. The 2011s spent just 5-6 months in 100% new oak barrels and were then racked into cement, where they finished aging. In the 2011s, readers should expect wines with Amarone-like levels of viscosity and richness, especially with the top wines in the range. I suggest serving the wines on the cool side, which will help keep the alcohols from being too aggressive.

Tenuta Di Trinoro 2011 Le Cupole Di Trinoro

Sarteano, Tuscany, Italy

The 2011 Le Cupole is far from a shy wine. Waves of raspberry jam, pomegranate, cloves and new leather hit the palate in a decidedly exuberant, huge wine that captures the personality of this precocious, warm vintage. Still, there is gorgeous depth and plenty of generosity in the 2011. Le Cupole, Trinoro's second wine, is made from barrels that don't make the cut for the top selections. Once again, Le Cupole is irresistible.

Drinking window: 2013 - 2019

— Antonio Galloni, August 2013

© 2013 All Grapes Media, LLC

Release price

Not Available

Importer

T. Edward Wines, New York, NY; tel.
(212) 233-1504

Producer

Tenuta Di Trinoro

Producer commentary

Andrea Franchetti's 2011s are extreme. There is no way of getting around that. The wines are intense, opulent and among the richest Tuscan wines I have ever tasted. Stylistically, the 2011s could pass for wines from Napa Valley if it weren't for the distinctly Tuscan elements of structure that underpin the fruit. The 2011s are ripe and silky, with suggestions of sweetness and alcohols in the 16%-16.5% range. But that is Franchetti. He makes wines that reflect each vintage to the core. The 2011s spent just 5-6 months in 100% new oak barrels and were then racked into cement, where they finished aging. In the 2011s, readers should expect wines with Amarone-like levels of viscosity and richness, especially with the top wines in the range. I suggest serving the wines on the cool side, which will help keep the alcohols from being too aggressive.

