



TENUTA DI TRINORO

Tenuta di Trinoro, Le Cupole 2012



Blend: 55% Cabernet Franc, 27% Merlot, 17% Cabernet Sauvignon, 1% Petit Verdot

Vineyard age: 22 years

Vineyard density: 10,000 vines/Ha

Vineyard altitude: 450-600 m asl

Yield per hectare: 30 Hl/Ha

Harvest: began September 28

Fertilization: None

Spraying: Clay, propolis, grapefruit seed extract, copper

Vinification: Fermentation in stainless steel vats for 12 days

MLF: 1/3 in contact with skins before racking and 2/3 in 2nd, 3rd and 4th passage French oak barriques

Aging: 8 months in 2nd, 3rd and 4th passage French oak barriques; 10 months in cement

Bottling: March 2014

Production: 55,000 bottles

The second label of Tenuta di Trinoro, Le Cupole was first produced in 1995. It is a blend of Cabernet Franc, Cabernet Sauvignon, Merlot, and Petit Verdot, with percentages varying with each vintage. Fermented in stainless steel and aged in one to three year old barriques and cement, Le Cupole is velvety and approachable. This wine hits the palate with exuberance, full of fleshy, bright fruit, extracted tannins, and rich color.

2012 VINTAGE

After a second consecutive rainless winter, in spring of 2012 the vineyards started their efforts very slowly showing tiredness as if the plants hadn't recovered from the heat of 2011 and were short of resources as they were going about developing their new canopy. There were thin shoots and scarce leafage. In June flowering happened evenly enough but slowly. It became clear that the plants would continue to hold back their energy as they traversed every stage of development; and that that would also avoid jumpiness and blocking. The berries' reddening happened evenly and very slowly.