



TENUTA DI TRINORO

Tenuta di Trinoro, Tenuta di Trinoro 2012



TENUTA di TRINORO

ROSSO
TOSCANA

Indicazione geografica tipica

16%vol

e 75cl

Blend: 66% Cabernet Sauvignon,
26% Cabernet Franc, 8% Petit
Verdot

Vineyard age: 20 years

Vineyard density: 10,000
vines/Ha

Vineyard altitude: 450-600 m asl

Yield per hectare: 18 Hl/Ha

Fertilization: None

Spraying: Clay, propolis,
grapefruit seed extract

Vinification: Pickings of Merlot
from September 12th - October
3rd, Cabernet Franc October
12th - 21st, Cabernet Sauvignon
and Petit Verdot October 22nd
and 23rd

Aging: 8 months in new French
oak barriques, 10 months in
cement vats

Production: 7,200 bottles

Our flagship wine, Tenuta di Trinoro is remarkably direct and appetizing, and yet it's made to last for decades. It is immediately riper and richer than red Bordeaux, benefitting as it does from the bright Tuscan sun, but is much more complex than other Italian Bordeaux blends. Like them, it is sold as a Rosso IGT, a wine with an Indicazione Geografica Tipica of Toscana, but there is nothing remotely typical about this wine.

2012 VINTAGE

After a second consecutive rainless winter, in spring 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; even the heat of August couldn't inflict enough stress on the plants to block ripening, which became evident at the end of September when tests showed that though the sugars were unusually low, acidities had been falling rapidly and continuously. The minimum-effort approach by the vineyards ultimately made the ripening continue uninterrupted into mid and late October.

The musts from each parcel were black, light, flat and hard to tell apart. So were the wines as they ran off the skins after fermenting, dense and full of matter, but with little taste. I liked the low alcohol but it was hard to discern more than a seamless, smooth character in the wines then.

At the end of February the wines started coming the rich growing body and, afterwards the flavors and the red fruit.