



TENUTA DI TRINORO

Tenuta di Trinoro, Campo di Magnacosta 2014



Blend: 100% Cabernet Franc from Campo di Magnacosta

Vineyard age: 20 years

Vineyard area: 1.5 hectares

Vineyard density: 10,000 vines/Ha

Vineyard altitude: 400 m asl

Yield per hectare: 25 Hl/Ha

Fertilization: Sheep manure

Spraying: Clay, propolis, grapefruit seed extract

Vinification: Fermentation in steel vats for 12 days

Aging: 8 months in new French oak barrels; 11 months in cement tanks

Bottling: Waning moon March 2016

Production: 1,500 bottles

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.

Campo di Magnacosta is a 1.5-hectare (100% Cabernet Franc) parcel of river gravel and silt on the valley's bottom, where an old stream ate into a hill (*magna*: eat; *costa*: hillside). It was planted over 20 years ago with cuttings from a vineyard in Pomerol where Cabernet Franc has grown for three centuries. We have been bottling this Campo separately since 2011.

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. Magnacosta seems to gurgle with energy. It's complex and lighter in color.