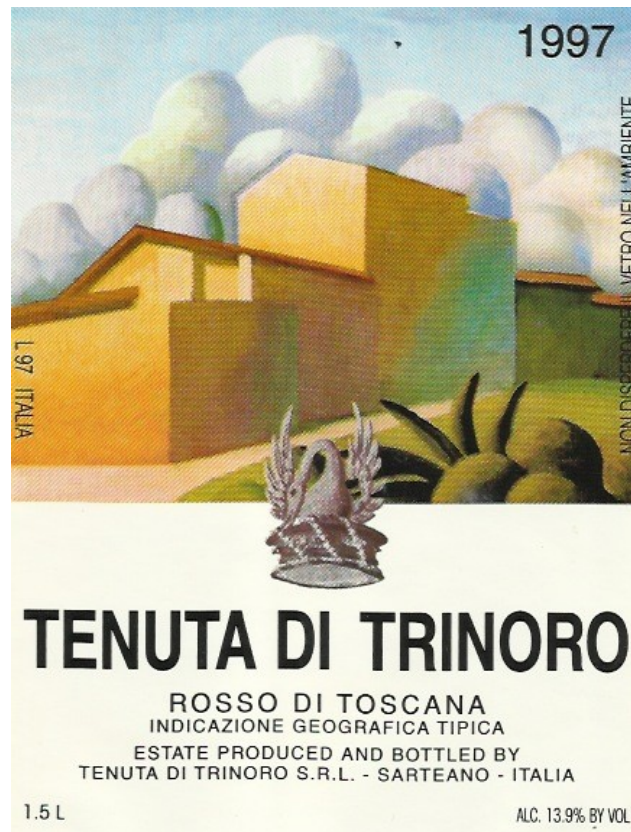




## TENUTA DI TRINORO

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### VINTAGE 1997

In '97 I pruned short (5 buds average), then thinned some 50% of the fruit at veraison, leaving the first lower bunch on each shoot - Leaves were cleared off Aug. 15-20 letting the fruit bake in the sun until merlot was harvested on September 18th, cabernet franc (my staple, 70% of grapes) on the 6-8-9th October, cabernet sauvignon and petit verdot on the 20th.

1997 was generally a good year in Italy; most grapes, though, decided to sit down and stop walking from the 10th of September right into the middle of October.

In my case, things mysteriously started moving again on October 8th afternoon -because of this 'pause' while the fruit refused to evolve the leaves had time to combust down acids, especially the malic, so wine making presented all the problems of a high PH.

Yields were 18 hectoliters of wine x ha. Fermentation occurred with my own strains of indigenous yeast in very squat 40 hectoliters open tanks, 5 cap-plungings and 2 remontages every 24 hours; it lasted 13 days with temperatures kept just below 30 degrees. I got rid of half of the lees before wine went into 100% new French oak barrels. Total production will be 875 cases.