



TENUTA DI TRINORO

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2000

Region

Tuscany/Lazio Border

Vineyards

Altitude:

5-700 mt. a.s.l.

Density:

9400 plants x hectare

Exposition:

WSW; 8 hectares “graves”, 8 hectares “côte”

Soil:

mixed calcareous gravel on 40% clay

Age of vines:

6-10 years

Harvest

Yield:

15 hl x hectare

Dates:

Merlot: September 27,28,29

Cabernet Franc: Oct. 5,6,10,11,12,13,14,18,19

Petit Verdot : October 13

Cabernet Sauvignon : October 16,19

Winemaking

Yeast :

indigenous

Fermentation:

from 12 to 16 days, in open vats. Small amounts had a protracted fermentation in barriques of new, mixed French wood.

Malolactic fermentation:

After the malolactic fermentation half of the wine from each parcel was then transferred, again, in new barrels of the same kind of wood

Assemblage

Tenuta di Trinoro:

55% Caberent Franc

35% Cabernet Sauvignon

10% Petit Verdot

Production

Tenuta di Trinoro:

600 cases