

## Tenuta di Trinoro: Producer profile & 18 wines tasted

'Tenuta di Trinoro is one of those wine estates that's impossible to pigeonhole,' says Decanter's Italy editor, James Button, as he takes a closer look at the Tuscan estate.



Tenuta di Trinoro is one of those wine estates that's impossible to pigeonhole. Located in the almost deserted rolling hills of Sarteano in the Val d'Orcia in southern **Tuscany** – a UNESCO World Heritage Site since 2004 – the wines made here represent one man's struggle (and now his son's) to make things work in the face of what, at first, must have seemed like insurmountable odds.

Before Andrea Franchetti's arrival, the Orcia valley wasn't considered suitable for vines. There were some scattered ancient Sangiovese vines to be found here and there, but the Val d'Orcia's rolling hills were, and still are, characterised by fields of crops – cereals and legumes – as well as olive trees and dense woodland.

The main problem with growing vines here is not only the dense clay soils, but also the high rainfall and intense heat. When he made his intention to grow vines known, everyone Andrea spoke to thought he was crazy, but he was adamant. 'I believe he fell in love with the place and wanted to make wine here,' Andrea's son, Benjamin, told me during a visit to the estate in March this year.

Having purchased a derelict farmhouse in 1980 using the proceeds from the sale of a painting by his uncle, American painter Cy Twombly, Andrea set himself the challenge to make world-class wine – against all expectations. He went to **Bordeaux** to study winemaking and returned with 'suitcase clones' of **Cabernet Franc** and **Merlot** liberated from St-Emilion, which he used to plant his first vineyards in 1991.

Andrea's choice of varieties – not to say location – was at odds with what most other producers in Tuscany were doing at the time, but his decision was driven by his newfound knowledge of Bordeaux viticulture and winemaking, and his lack of enthusiasm for Sangiovese. Andrea decided not to employ a consultant and instead spent his first decade at Trinoro creating the perfect 'recipe', dabbling with all sorts of vinification and maturation techniques. In the 2000 vintage of the estate's flagship wine, Tenuta di Trinoro, for example, current winemaker Lorenzo Fornaini noted that Andrea experimented with 'double new oak', using new barrels for malolactic fermentation before racking to more new barrels for maturation. Andrea was as meticulous in his notes as he was in his winemaking, and this is a unique legacy that he leaves behind; an outlet for his creativity and love of nature as much as an aide memoire. Just one beautiful example is this extract from his notes on the 2020 vintage: 'It is cold outside, but there is that distant sweetness in the air, like it happened every year in

February when the moon is rising. It feels like a breeze from spring even in the middle of winter's dark weather.'

Working **biodynamically** was part of Andrea's vision for interpreting the nature of the place; the team use only natural treatments in the vineyard – such as copper, sulphur, clay, propolis, grapefruit seed extract and sheep manure – and they only bottle on a waning moon.

### **A new generation**

'My father was alone very much at the beginning of the process; trying the wines alone, and his psychology was subconsciously going into these wines,' said Benjamin. 'For me, Tenuta di Trinoro is a narrative, almost a diary, of his way of life. New chapters of this narrative have come into place since 2015: we have Lorenzo [Fornaini, winemaker], Calogero [Portannese, technical director] and myself.' All in their 30s, this extraordinarily young technical team is now responsible for the fate of one of Italy's most unique wine estates.

Andrea died aged 72 in 2021 and Tenuta di Trinoro (and sister estate, Passopisciaro in **Sicily**) passed to the second generation – siblings Baldassarra, Cody, Giordano and Benjamin.

Benjamin is the perfect person to steer the ship. He holds a PhD in Mechanical Engineering (from Imperial College London) and in 2018 co-founded Agricola Moderna, a forward-looking agriculture technologies company specialising in the vertical farming sector. His passion for scientific solutions and technological insight is bound to help Tenuta di Trinoro weather the incoming storm that is climate change.



The modest barrel room, or 'barriccaia', at Tenuta di Trinoro. Credit: Vini Franchetti

### **The Trinoro style**

Tenuta di Trinoro is a true **superTuscan** – made from international varieties matured in barriques and produced in small quantities at high prices, it regularly garners critical acclaim. Key to its style is the high-density planting, à la Bordeaux, and heavy pruning which lowers yields even more to achieve superb concentration. Picking is done plot by plot as the grapes reach full maturity, which is typically in late September for the Merlot and mid-October for the Cabernet Franc – up to a month later than in Bolgheri.

Pressing is gentle and only the free-run juice is used. In naturally less concentrated vintages, the tanks may be bled – 20% was bled off in 2009, for example.

Micro-vinifications of the various plots are carried out in small stainless steel tanks, ranging from 10-70hl in capacity. In total, there can be 45 to 50 separate vinifications.

The individual wines then go through malolactic fermentation and six to eight months of maturation in French oak barriques and some larger-format wood. On average, 15-20% new oak is used today – much less than in the early vintages.

The final blend for Tenuta di Trinoro – comprised of the best barrels – is made in concrete tanks, where the wine is held for a further 12 months before bottling. From the 2020 vintage, the wine will be kept in bottle for an additional 12 months before release.

### **Vines in Val d’Orcia**

Tenuta di Trinoro’s vines occupy both the flat land around the winery (nine hectares) as well as on the hillside slopes (14ha, plus another two hectares recently planted) at between 450 and 600 metres. The winery is located at one of the lowest parts of the valley, and cold air flows down from the 1,738-metre high Monte Amiata – which separates the Val d’Orcia from the Maremma – and the 1,148-metre high Monte Cetona – which separates the Val d’Orcia from the Val di Chiana – and pools here; frosts are common. The night of 5-6 April this year, for example, saw temperatures suddenly drop to -5°C and so the team responded by burning oil in the vineyards to protect the vines.

The soils in the Val d’Orcia are complex; largely composed of blue clay, limestone and gravel in varying amounts, with the valley floor featuring deep, alluvial soils and rounded river stones. One of Andrea’s first tasks when he set up in the valley was to identify the best sites for his vineyards – a mix of blue clay and gravel, rather than pure blue clay, was what he was looking for. ‘On its own, it’s not good,’ said Ben, explaining that the blue clay is too dense and impermeable, hindering the progress of the vines’ roots and preventing water drainage, ‘but when mixed with gravel and deep soils you have a really fantastic soil.’

Today, 25ha of the estate’s 200ha are planted to vines at densities of up to 10,000 vines per hectare on the flat land surrounding the winery. The slopes demand slightly lower densities. Benjamin explains that these high density plantings were originally conceived by Andrea to achieve concentration, but now they are considering lower density replantings since the summers are warmer than they used to be and the vines are older and naturally produce lower yields with more concentration. ‘You can have more space between the vines [to work] and now, with this climate, still maintain the quality.’

It may be warmer these days, but the growing season is still very long – the Cabernet Franc in Bolgheri is picked up to one month earlier than the Cabernet Franc grown here. The variety plays a central role at Tenuta di Trinoro, not only comprising the major part of the estate’s flagship wine but also flaunting site specificity in three 100% Cabernet Franc cru bottlings collectively known as I Campi: Campo di Magnacosta, Campo di Tenaglia and Campo di Camagi, first released with the 2014 vintage.

The estate’s other red wines are Le Cupole, the first wine to be released by Andrea with the 1995 vintage, and representing 70% of the estate’s annual production of approximately 120,000 bottles, and Palazzi, originally a Cabernet Franc and Merlot blend from 1997 to 1999 but, after a 10-year hiatus, it re-emerged as an all-Merlot bottling in 2009. Trinoro also produces Bianco di Trinoro, a 100% Semillon made in tiny quantities.



*Benjamin Franchetti, son of Andrea. Credit: Vini Franchetti*



## Route to success

Since 2017, Trinoro – the flagship wine – has been composed of just Cabernet Franc and Merlot, in varying proportions. However, this isn't a set recipe and Fornaini hints that in 2022, 'the Cabernet Sauvignon and Petit Verdot is beautiful,' noting that their omission from Trinoro in recent vintages has been because they have been struggling to find the right amount of maturity in the grapes. Perhaps we will see a return to a 'classic' Trinoro blend for the 2022 vintage.

The ethos of the estate has always been to make wine in harmony with nature, come rain or shine, but its success has been the result of a tireless work of passion. And that sums Trinoro up – Andrea's determination to make wine his way in a new place; much like he did when conquering Etna's northern slopes with Passopisciaro in the early 2000s.

And while Andrea's son, Benjamin and the young team he has built around him are confident in their abilities and aren't afraid to make important changes where necessary, they remain loyal to Andrea's legacy and endorse his unique route to success.



*Getting underway with the 13-vintage vertical of Tenuta di Trinoro in March 2023. Credit: James Button / Decanter*

## A taste of Trinoro: Tenuta di Trinoro vertical & others

Tasting notes are in vintage order, youngest to oldest, by wine cuvée.

### Tenuta di Trinoro, Rosso Toscana 2020

95

**Tasted by:** [James Button](#)

(at Tenuta di Trinoro, 05 Mar 2023)

**Part of** Tenuta di Trinoro: Producer profile & 18 wines tasted

**Drinking Window:** 2025 - 2060

2020 continues the recent trend at Trinoro of only using Cabernet Franc and Merlot; but while 2019 represented the largest proportion of Merlot ever, 2020 switches this around to produce an almost pure Cabernet Franc wine, with just 8% Merlot. And it's with this vintage that Trinoro adds an additional 12 months of maturation in bottle before release – hence this is the newest vintage on the market. Summer heat and drought was followed by four days of rain at the end of September and beginning of October, which cooled temperatures sufficiently to help preserve some acidity and aroma, just before harvest commenced for the Cabernet Franc, from 8-10 October. Balsamic, ripe and fresh, there's a lovely richness of black berries and black cherry, with notes of cream, cocoa, wood, spice and cola. Super-textural and already complex, it shows a slightly fresher character than 2019, with delicious sapidity on the mid-

palate and crunchy acidity. This has the potential to be a great Trinoro in the future, but only 6,000 bottles produced.



### Tenuta di Trinoro, Rosso Toscana 2019

95

**Tasted by:** [James Button](#)

(at Tenuta di Trinoro, 05 Mar 2023)

**Part of** Tenuta di Trinoro: Producer profile & 18 wines tasted

**Drinking Window:** 2024 - 2054

The Merlot was picked on 4-5 October during cool weather, before it warmed up in advance of the Cabernet Franc harvest, which commenced on 14 October. The 2019 vintage contains the highest proportion of Merlot of any vintage of the flagship wine. Earthy and floral, with black cherry and vanilla scents, this is bright and grippy in the mouth with intense red and black berry flavours and floral lift. There's a tarry note which develops into bitterness on the finish, and a woody, creamy backdrop framed by herbs. Vibrant and well balanced, this will age well. 8,200 bottles produced.



### Tenuta di Trinoro, Rosso Toscana 2018

94

**Tasted by:** [James Button](#)

(at Tenuta di Trinoro, 05 Mar 2023)

**Part of** Tenuta di Trinoro: Producer profile & 18 wines tasted

**Drinking Window:** 2024 - 2048

The vines had recovered well following the heat of 2017, thanks to plenty of spring rainfall. The summer was a mix of rain and sun, and marked by a cool breeze at night. A warm and dry September allowed for ideal Merlot picking – ‘the juice was low in alcohol, high in acidity, rich in taste, reminding one of St Emilion,’ noted Andrea. Temperatures cooled in October and the remaining grapes were revitalised after the dry period with a mist of water. Picking of the Cabernet Franc began after some refreshing rain, and was completed on 14 October. Spicy pyrazinic and floral aromas introduce a ripe and juicy black fruit palate, not giving away too much at present. It has good intensity and concentration, high acidity and a long finish, suggesting that it will develop well in the bottle. Balanced and fresh. 7,000 bottles produced.



### Tenuta di Trinoro, Rosso Toscana 2016

95

**Tasted by:** James Button

(at Tenuta di Trinoro, 05 Mar 2023)

**Part of** Tenuta di Trinoro: Producer profile & 18 wines tasted

**Drinking Window:** 2023 - 2050

The highest percentage of Merlot in Tenuta di Trinoro (with the exception of 2019), thanks to a cool summer – and even some hail in early July. From this vintage, Petit Verdot and Cabernet Sauvignon have been dropped from the flagship wine due to the increasing quality of the Cab Franc and Merlot. A green harvest was carried out, along with trimming the canopy. The Merlot was picked over the course of several days, commencing on 24 September, and – as Andrea reported – on 10 October ‘the moon was rising fast and the [Cabernet Franc] grapes thrust forward into maturity.’ Picking of the Cabernet Franc was completed on 13 October. Vibrant and bold, the 2016 has a rich Merlot nose with dried fruits, potpourri and damp earth. In the mouth, ripe red and black berries mingle with black cherry and raspberry coulis hints. Plentiful grippy, chalky tannins and a stony mid-palate give shape and structure. Spicy and fresh. 6,000 bottles made.



## Tenuta di Trinoro, Rosso Toscana 2015

98

**Tasted by:** [James Button](#)

(at Tenuta di Trinoro, 05 Mar 2023)

**Part of** Tenuta di Trinoro: Producer profile & 18 wines tasted

**Drinking Window:** 2024 - 2055

Andrea considered the 2015 to be 'one of the great vintages of Tenuta di Trinoro,' and I have to agree. A hot start to the summer developed into a cooler August, and it remained cool through the rest of the season, with light and intermittent rainfall allowing the team to pick at will – harvest began on 21 September with the Merlot, and finished on 30 October with the last of the Petit Verdot. The final blend is 50% Cabernet Franc, 36% Merlot, 10% Cabernet Sauvignon and 4% Petit Verdot. Still youthful and initially closed, aromas of smoky, dusty, tobacco-infused hedgerow berries, plum and floral notes begin to emerge with time in the glass. In the mouth it's very grippy, chewy even; a dense, sturdy style that's dark-fruited and muscular yet with some bright overtones. Earth and black pepper ring out, backed by a creaminess and very good acidity which adeptly balances the weight. Definitely one for the long haul, but patience will be rewarded! 8,400 bottles produced.



## Tenuta di Trinoro, Rosso Toscana 2014

93

**Tasted by:** [James Button](#)

(at Tenuta di Trinoro, 05 Mar 2023)

**Part of** Tenuta di Trinoro: Producer profile & 18 wines tasted

**Drinking Window:** 2023 - 2034

An astonishing 140 days from very early flowering on 15 May to picking of the last grapes on 28 October was the result of a cool growing season with lots of rain. A green harvest in July dropped one-third of the grapes. The 2014 has gorgeous aromas of damson jam and black cherry, with dusty, floral, balsamic and spicy intrigue. It's a lighter style of Trinoro for sure, but elegant and pretty rather than thin. Juicy, plummy black fruit flavours mingle with some spicy green notes and a touch of salinity before a long, stony and succulent finish full of violet perfume. 4,200 bottles produced.



## Tenuta di Trinoro, Rosso Toscana 2013

95

**Tasted by:** [James Button](#)

(at Tenuta di Trinoro, 05 Mar 2023)

**Part of** Tenuta di Trinoro: Producer profile & 18 wines tasted

**Drinking Window:** 2023 - 2035

A cool year – summer temperatures were 10°C lower than usual – combined with vine vigour to result in a typical ripening period, yielding grapes with lower-than-average sugars. Andrea noted that all the lots he used for this wine were from the higher sites where the grapes spent longer on the vine. The final blend is 50% Cabernet Franc, 33% Merlot, 13% Cabernet Sauvignon and 4% Petit Verdot. A fairly closed nose gives little away other than some hints of spicy black fruit. In the mouth it's full of spice with a wave of juicy acidity ushering in hedgerow berries, pomegranate and creamy wood flavours, followed by a long, super-fresh finish. Light on its feet, taut and well balanced, this is a gorgeously pretty rendition of Trinoro. 7,200 bottles produced.



## Tenuta di Trinoro, Rosso Toscana 2010

96

**Tasted by:** [James Button](#)

(at Tenuta di Trinoro, 05 Mar 2023)

**Part of** Tenuta di Trinoro: Producer profile & 18 wines tasted

**Drinking Window:** 2023 - 2038

A wet winter and late spring with plenty of rain resulted in uneven, late flowering and irregular veraison. The Merlot was picked in mid-October, and the Cabernet Francs at the end of the month. The Cabernet Sauvignon and Petit Verdot didn't completely ripen in 2010, hence just 4% of the former and 1% of the latter in the blend, made up with 60% Cabernet Franc and 35% Merlot. As in 2009, some of the vats were bled off. One of my favourite wines of the tasting, it's incredibly expressive and perfumed, with a distinct and very beautiful lavender scent alongside damp earth and black cherry. In the mouth its fruit intensity is perfectly balanced by huge acidity (and that 16% of alcohol), with a well integrated, fine-grained structure. Succulent, balsamic black fruits are elegantly poised, and there's a stony character to the mid-palate, followed by some mulchy depth and the reemergence of lavender. Plenty of life left. 7,080 bottles produced. Poured from magnum.





### Tenuta di Trinoro, Rosso Toscana 2009

95

**Tasted by:** James Button

(at Tenuta di Trinoro, 05 Mar 2023)

**Part of** Tenuta di Trinoro: Producer profile & 18 wines tasted

**Drinking Window:** 2023 - 2035

Andrea felt that the 2009 was one of the best wines he ever made at Trinoro. Foreseeing a scorching summer, he cut back the canopy of the vines in order to encourage them to absorb water from the berries, preparing them for a tough growing season. Harvest commenced on 27 September with the Merlot – which here makes up a significant 42% of the blend – and finished with the last of the Cabernet Sauvignon picked on 1 November. The weight of the full baskets was higher than normal, as the grapes had taken on water in September, and so Andrea bled off 20% of the juice in every tank. The final blend is 42% Cabernet Franc, 42% Merlot, 12% Cabernet Sauvignon and 4% Petit Verdot. Bold and ripe, youthful and intense, its powerful aromas of cassis, black cherry, wood and cocoa are lifted by a balsamic streak, mirrored on the palate along with mulchy depth and spice, leading to a long, fresh finish. Despite its 15.5% alcohol, this is very well balanced. 8,400 bottles produced. Poured from magnum.



### Tenuta di Trinoro, Rosso Toscana 2008

94

**Tasted by:** James Button

(at Tenuta di Trinoro, 05 Mar 2023)

**Part of** Tenuta di Trinoro: Producer profile & 18 wines tasted

**Drinking Window:** 2023 - 2033

The heat of the summer in 2008 led to the vines shutting down in September, once all the water reserves from a wet winter and spring – which resulted in an uneven flowering – had been tapped. Picking commenced about two weeks later than normal as the grapes struggled to ripen, and Andrea was very selective; his report notes a mixture of sunburnt, ripe and over-ripe grapes, which he vinified in 40 different tanks. Ripe red and black berry scents are joined by wafts of cocoa, spice and earth. A super-spicy attack is followed by tangy hedgerow berries, succulent acidity and a balsamic finish with more cocoa and spice. Drinking very well now, it's nonetheless noticeably chewier in style and lacks the outright elegance of the best vintages of Trinoro. The final blend is 35% Cabernet Franc, 35% Merlot, 25% Cabernet Sauvignon and 5% Petit Verdot. 9,600 bottles produced. Poured from magnum.



### **Tenuta di Trinoro, Rosso Toscana 2000**

94

**Tasted by:** [James Button](#)

(at Tenuta di Trinoro, 05 Mar 2023)

**Part of** Tenuta di Trinoro: Producer profile & 18 wines tasted

**Drinking Window:** 2023 - 2028

In contrast to the vibrancy of the 1998 and '99, the 2000 Trinoro has reached its apogee yet doesn't quite scale the heights of those first two vintages, nor most of those to follow. Yields were incredibly low – just 15hl/ha – and uniquely for Trinoro, it underwent what winemaker Lorenzo Fornaini calls 'double new oak' – new oak barrels for malolactic fermentation, then afterwards some of the wine was racked to more new barrels for maturation. Refined and classy, it's really gamey, perhaps bretty, with warm earth, wood polish and spicy cedar complexity and just a slight floral hint. Tertiary and fully evolved, its dried black fruit character is accompanied by beef stock and leather, while the fresh acidity provides some useful contrast. Will not improve. 3,600 bottles produced. Poured from magnum.



## Tenuta di Trinoro, Rosso Toscana 1999

96

**Tasted by:** [James Button](#)

(at Tenuta di Trinoro, 05 Mar 2023)

**Part of** Tenuta di Trinoro: Producer profile & 18 wines tasted

**Drinking Window:** 2023 - 2033

In 1999, Andrea added Merlot to Trinoro for a blend of 70% Cabernet Franc, 20% Merlot, 6% Cabernet Sauvignon and 4% Petit Verdot. Mostly fermented in open vats with indigenous yeast, a portion was fermented in new French oak barrique. Really punchy and vibrant thanks to that dollop of Merlot, this is full of cassis, black cherry and damson jam, with a slightly meaty edge. Ripe and juicy yet with a pungent character and surprising delicacy, it combines silky and succulent black fruits with streaks of pomegranate and wood polish, while lacy acidity outlines the fruit and introduces a long, persistent finish. Poured from magnum. 12,000 bottles produced.



## Tenuta di Trinoro, Rosso Toscana 1998

97

**Tasted by:** [James Button](#)

(at Tenuta di Trinoro, 05 Mar 2023)

**Part of** Tenuta di Trinoro: Producer profile & 18 wines tasted

**Drinking Window:** 2023 - 2035

The second vintage of Trinoro, and showing incredibly well in this lineup. The summer was scorching and Andrea had to water the vines at night to save the vintage. A much cooler September helped to preserve aromas in the grapes. Picking commenced on 11 October for Cabernet Franc, and was completed on 24 October with the Petit Verdot. The nose here is complex, offering a swirling mix of potpourri, spicy cedar, hedgerow berries, earth, spiced plum and a meaty, bretty hint. Fresh and vibrant in the mouth, the tannins still grip and the acidity gives shape to soft, succulent black fruits. Earth, spices, undergrowth and potpourri notes complete the profile. Impressive for its elegance and intensity, this still has plenty of life left in it. Poured from magnum. 12,000 bottles produced.



## Tenuta di Trinoro, Palazzi, Rosso Toscana 2020

93

**Tasted by:** [James Button](#)

(at Tenuta di Trinoro, 05 Mar 2023)

**Part of** Tenuta di Trinoro: Producer profile & 18 wines tasted

**Drinking Window:** 2023 - 2039

The 2020 vintage was cool and wet at the end of the growing season, following drought-like conditions through the summer. Vinified in stainless steel, it then spent five months in French oak barrels followed by 12 months in cement tanks before bottling. Tarry, asphalt aromas and cocoa notes are lifted by some subtle fresh floral touches. It's rich but not as dense as the 2019, showcasing fresh hedgerow berries and a very balsamic streak. Integrated tannins and plenty of acidity lead to a nervy blueberry finish with a slightly bitter note.



## Tenuta di Trinoro, Palazzi, Rosso Toscana 2019

96

**Tasted by:** [James Button](#)

(at Tenuta di Trinoro, 05 Mar 2023)

**Part of** Tenuta di Trinoro: Producer profile & 18 wines tasted

**Drinking Window:** 2023 - 2043

Palazzi 2019 is a blend of three parcels of Merlot on blue clay, vinified in stainless steel and matured for five months in French oak barrels, then a further 12 months in cement tanks before bottling. It was the latest harvest for over a decade thanks to delayed flowering, a consequence of cold weather in spring, then a very hot August which saw the vines shut down. The Merlot was finally picked on 5 October. Aromatic and floral, it showcases hedgerow berry aromas alongside some intense wood and cocoa notes. In the mouth it's super-fresh, bursting with juicy blueberry and blackberry, a balsamic character, some red fruits and a velvety texture. The tangy mid-palate ushers in some integrated round tannins and scents of damp earth before leading to a long, smooth and compact finish, rich, creamy yet fresh.



## Tenuta di Trinoro, Campo di Camagi, Rosso Toscana 2019

95

**Tasted by:** [James Button](#)

(at Tenuta di Trinoro, 05 Mar 2023)

**Part of** Tenuta di Trinoro: Producer profile & 18 wines tasted

**Drinking Window:** 2023 - 2043

Camagi is a 1.5ha site at 550m planted in thin soils atop fragmented quartz and limestone. The tannins here are much more to the fore than in the other two I Campi wines; grippy and fine-grained. This wine is also more intense, energetic and bright, with a wave of acidity and balsamic notes introducing ripe black fruits, earth and petrichor, with some lifted violet overtones. Spicy, woody and chocolatey on the long finish.



## Tenuta di Trinoro, Campo di Tenaglia, Rosso Toscana 2019

94

**Tasted by:** [James Button](#)

(at Tenuta di Trinoro, 05 Mar 2023)

**Part of** Tenuta di Trinoro: Producer profile & 18 wines tasted

**Drinking Window:** 2023 - 2039

Tenaglia is a 0.8ha west-facing plot at 500m on decomposed limestone soils with a higher proportion of blue clay than at Magnacosta. 'The grapes are very small,' explains winemaker Lorenzo Fornaini. Powerful and dense, perfumed and aromatic, the 2019 expresses cocoa-infused black and blue berries, plum and violet. It has good focus in the mouth – vertical rather than horizontal – with good concentration, well rounded tannins and a note of roast coffee on the long finish. A more muscular interpretation of Cabernet Franc, perfectly balanced by very good acidity and freshness.





## Tenuta di Trinoro, Campo di Magnacosta, Rosso Toscana 2019

92

**Tasted by:** James Button

(at Tenuta di Trinoro, 05 Mar 2023)

**Part of** Tenuta di Trinoro: Producer profile & 18 wines tasted

**Drinking Window:** 2023 - 2037

Magnacosta is a 1.5ha site planted over 20 years ago with Cabernet Franc cuttings from Pomerol. It's situated on the valley floor next to the winery, at around 400m. Soils here are alluvial gravels and silt. The first of the Cabernet crus to be bottled, its first vintage was 2011. Bright blackcurrant scents with touches of cocoa and wood spice lead to a dark palate, sweetly ripe with red, black and blue fruits and round, well integrated tannins. The acidity works really nicely here, cutting through and extending the finish.

