

Two rare wines of extreme elegance from Tuscany and Sicily



ETNA RESPONDS TO THE VAL D'ORCIA. WITH TWO GREAT WHITES THAT MAKE ELEGANCE THEIR RAISON D'ÊTRE: SEMILLON AND CARRICANTE HAVE NEVER BEEN SO CLOSE.

The stories of the people who created the wineries featured in this issue of **Rare Wines** intersect, almost overlapping. Definitely geographically. **Carlo Ferrini** and **Andrea Franchetti** are two personalities of fundamental importance in the world of Italian wine. The former is an oenologist who has put his signature on some of the labels that have made the history of our country's wine; the latter is a producer out of the ordinary, forerunner and innovator of oenological trends, with a personality capable of perceiving first the potential of a territory.

Both started their first wineries in **Tuscany**: **Ferrini** created **Giodo** together with his daughter Bianca, choosing the coat of arms and prestige of Montalcino, in 2001, and **Sangiovese**, a grape that had no secrets for him. **Franchetti** (who prematurely passed away in 2021), with **Tenuta di Trinoro**, now led by his son Benjamin, between the 80s and 90s, bet on the then almost unknown **Val d'Orcia** and on his experience with Bordeaux grapes. The first common step among the Tuscan vineyards corresponds to the second on the volcanic soils of **Mt Etna**. Here too Andrea preceded Carlo: he gave life to **Passopisciaro**, and devising a division of the territory into contrade districts, in 2000.

The Tuscan oenologist arrived in 2016 with **Alberelli di Giodo**, both attracted by the potential of a unique, fascinating territory. Even the production philosophy overlaps: the search for the union between territoriality and elegance is the beacon that illuminates the two paths. And we'll give you proof of this with the wines we've chosen for this episode: **Bianco di Trinoro '21** by **Tenuta di Trinoro**, and Carricante '21 from Alberelli di Giodo.

Rare Wines: two white wines from Tuscany and Sicily to discover

Bianco di Trinoro 2021
Tenuta di Trinoro
Tuscany
White

DESCRIPTION

VINEYARD | The vineyards of Tenuta di Trinoro extend for 23 hectares on plains and slopes at the foot of Monte Cetona, in southern Tuscany, a few steps from the border with Umbria and Lazio. Andrea Franchetti's Bordeaux experience prompted him to bet on the vines of that area: among the rows we therefore find cabernet franc, merlot, cabernet sauvignon and petit verdot. And semillon, from which the Bianco di Trinoro is born. The grapes come from a small plot, just half a hectare, cultivated in one of the highest points of the estate, at an altitude of 630 metres, on sandy soils. The plantings date back to 2001, but in 2006 some adjustments were made with the addition of Bordeaux stock: as per the company philosophy, the planting density is also high for the semillon (10,000 plants per hectare), while the yields are very low (just 30 quintals per hectare).

PERSONA | Among the many prestigious areas of Tuscany on which he could have bet, Andrea Franchetti, who passed away in December 2021, decided to focus on this corner of Tuscany: his great entrepreneurial ability and a different vision of the sector allowed him, in the 80s, to believe in a territory that was until then completely forgotten by winemakers. His intuition was to plant Bordeaux vines, once he realised that the clayey-limestone soils present had the same characteristics as those of Bordeaux, where he had worked in the past. Today the company is run by his son Benjamin, who, together with Calogero Portannese and Lorenzo Fornaini, continues his father's work also on the estate on Mt Etna.

WINE | The hot 2021 vintage forced a slightly earlier harvest compared to those of the other years. The harvest took place on September 9th: after the alcoholic fermentation which took place in steel tanks, the wine matured for about ten months in cement tanks. The result is a Semillon with very elegant, nuanced contours, played on subtle references of acacia flowers that dance on a background that recalls freshly mown grass. The fruity component is entrusted to citrus fruits, like lime, to anticipate a palate of great finesse where a delicate sensation of white peach gives juiciness to a long, vital sip, never over the top.

Pairing

shrimp tartare

RATING

Score

92

/100

rated on 28/04/2023

DETAILS

Wine type

White

Appellation

Igt

Region

Tuscany

Structure

Medium-bodied

Alcohol

12.50%

Price

€ 50.00

Production

1789 bottles

Vines

semillon 100%

Maturity

10 months in cement

