



TENUTA DI TRINORO 2021
60% MERLOT - 40% CABERNET FRANC

The bouquet of Tenuta di Trinoro 2021 is a veritable explosion of high-altitude Merlot, brought to ripeness by a hot vintage. It exhibits enveloping, powerful, flinty and dark fruit notes, thanks also to the freshness of the Cabernet Franc. The dense, full body with its sweet, tightly knit tannins immediately captures the palate, expressing itself with concentration and persistency. The cold nights during harvest add great freshness and verticality to this Tenuta di Trinoro, shaping its energetic and dynamic character, crucial for crafting long-lived wines.

Lorenzo Fornaini, Head Winemaker



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THE VINTAGE AND THE VINEYARDS

The short winter of 2021/2022 ended with an abundant snowfall in February, but saw an unfortunate comeback in April, when our plants had already begun their journey towards the harvest. From April 7th to 9th, nighttime temperatures dropped below zero, and we lit up our vineyards with 4000 frost candles to protect the buds.

The record heat and lack of rain in the following months caused the vines to draw water from the deepest layers of the root system. We irrigated and carried out a rigorous green harvest so that each plant could focus on the ripening of the few remaining bunches. We only trimmed the vines lightly, so that leaves and branches could provide shade and protect the bunches from sunburn.

On September 17th, the long-awaited rain arrived and revitalized everything. It momentarily lowered the temperatures and enhanced the aromatics of our Merlot which we picked from the 21st to the 24th, taking advantage of the cooler hours of the day. It had loose and light bunches with fiery red stems. Then we waited for the Cabernet Franc while temperatures rose again and when Autumn arrived with repeated rains from October 4th to 7th, we harvested. Small, whole grapes with thick skins and generous pulp. From October 16th to 21st we picked the Cabernet Sauvignon and Petit Verdot. The yield in each vineyard was extremely low.

The vineyards of Tenuta di Trinoro are located at an altitude ranging from 450 to 600 meters / 1450 to 1950 feet a.s.l. and have now reached 29 years of age. They have a density of 10000 plants per hectare / 4000 plants per acre. Each harvest meticulously documents the year's challenges through a radical parcelization of the vineyards. In 2021, we harvested 45 separate parcels.

VINIFICATION

Fermentation took place in stainless steel. The wine aged for 8 months in French barriques and for an additional 12 months in concrete vats.

BLENDING

Tasting the 45 batches revealed exceptional parcels of Merlot and Cabernet Franc, while the Cabernet Sauvignon and Petit Verdot lacked the balance for the making of a great wine. The final blend consists of 60% Merlot from 5 different parcels and 40% Cabernet Franc from 4 parcels. The Merlot expresses itself with authoritative fullness, driven by concentration and disarming persistence, while the Cabernet Franc contributes with crisp freshness and persistency. 8590 bottles were bottled during the waning moon of May 2023.

Area di produzione: Tenuta di Trinoro in Val d'Orcia - Toscana

Denominazione: IGT Toscana