

TENUTA DI TRINORO BIANCO TRINORO 2023

Single Vineyard Semillon

The grapes for this surprising Tuscan white wine grow in our small Semillon vineyard - approximately half a hectare / 1.25 acres located at 630 meters / 2,000 feet asl on a soil dominated by pure sand. The vineyard is surrounded by forest, guaranteeing a cool habitat for the vines. It was planted between 2001 and 2006 and hosts 5,000 vines.

THE VINTAGE AND THE VINEYARDS

The new year began with a significant snowfall in January that blanketed Val d'Orcia in a magnificent layer of snow. However, this moment of peace and harmony lasted only a few days before giving way to a rain-filled winter that replenished the water reserves.

In March, temperatures began to rise, causing the vines to awaken unexpectedly early, only to be abruptly slowed down with the arrival of spring, when temperatures suddenly dropped again. In early April, the vines endured days with the thermometer struggling to rise above 10°C / 50°F and plant growth proceeded slowly, continuing through May and the first part of June with mild temperatures and weekly rains that dictated a fast pace in vineyard treatments. The vineyard teams worked tirelessly, as intervention was required before and after every rainfall. The dry conditions of 2021 and 2022 seemed a distant memory and the battle against downy mildew left an indelible mark on our approach to the vineyard in 2023, with 500 mm of rain falling at Tenuta di Trinoro during the spring and early summer alone.

Summer arrived suddenly at the end of June, with vegetation virtually exploding. The vines appeared heavy with fruit and the foliage was lush, all under a summer heat that daily exceeded 30°C / 86°F and stretched into mid-September. At the end of July, a careful green harvest reduced the fruit load, but the leaves were left to shade the small clusters as they consumed the water reserves accumulated throughout the year.

The Semillon kicked off our 2023 harvest when the grapes from this small parcel were hand-picked on September 13th and 16th.

This vintage gave us an abundant yield of grapes with thick skins due to the intense summer heat—a phenomenon that has become a recurring pattern in recent years. However, we also found a generous and fresh pulp, thanks to the continuous rains throughout the growth cycle.

IN THE CELLAR

In the cellar, the grapes were gently pressed and the must fermented in French barriques for about 10 days, after which the wine quietly refined in cement tanks for 9 months before it was bottled. 2,900 bottles were produced. It was a generous harvest.

BIANCO TRINORO 2023

Bianco Trinoro 2023 is an extremely vertical Semillon, characterized by notes of aromatic citrus fruits and scents of white flowers. On the palate, it shows a remarkable, fresh acidity, releasing waves of vibrant energy from the glass. It is a Tuscan white with the stamina to stand the test of time.

Lorenzo Fornaini, Head Winemaker

Production area:
Tenuta di Trinoro in Val d'Orcia - Tuscany

Appellation: IGT Toscana

