



## CAMPO DI CAMAGI 2023

CABERNET FRANC

*Campo di Camagi is all about balance. On the nose a myriad of fruity aromas find depth in scents of fresh aromatic herbs. On the palate it is full, complex and elegant, levigated by silky tannins and a fragrant acidity. The finish feels endless, with that signature savory touch that's so typical of this small parcel.*

Lorenzo Fornaini  
Head Winemaker

Production area:  
Tenuta di Trinoro in Val d'Orcia - Toscana  
Appellation: IGT Toscana



# TENUTA DI TRINORO CAMPO DI CAMAGI 2023 Cabernet Franc

Collezione «I Campi» is a limited production collection of Cabernet Franc which expresses the distinctive character of 3 vineyard parcels. It sees the light with Campo di Magnacosta in 2011. Campo di Tenaglia and Campo di Camagi complete the collection in 2014.

Campo di Camagi is a 1.5-hectare / 3.7 acre parcel of shallow, stony soil sitting atop a layer of quartz and limestone at 550 meters / 1,800 acres a.s.l. The vines grown here struggle to dig down their roots and the competition for space is fierce, resulting in a natural low yield. The vines are approximately 30 years old.

### 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 abruptly slow down with the arrival of spring when temperatures suddenly dropped again. In early April the thermometer struggled to rise above 10°C / 50°F and plant growth proceeded slowly, continuing through May and the first part of June. The mild temperatures and weekly rains dictated a fast pace in vineyard management, as treatments were 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 this growing season, with 500 mm of rain falling at Tenuta di Trinoro during 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 as the summer heat daily exceeded 30°C / 86°F. This weather stretched well into mid-September. At the end of July, a careful green harvest reduced the fruit load while the leaves were left to shade the small clusters as they consumed the water reserves accumulated throughout the year.

The grapes ripened slowly and even the heavy rains mid September did nothing to usher in autumn, bringing the Cabernet Franc to ripen a bit earlier than expected. Campo di Camagi was picked on October 5th. As usual, the bunches in this parcel were small, sparse and very concentrated.

### VINIFICATION

Fermentation took place in stainless steel tanks. The wine aged in French barriques for 6 months and then for 12 months in cement vats. On April 18th 2025 during the waning moon, we bottled 1,102 bottles of Campo di Camagi 2023.