

TENUTA DI TRINORO

A charismatic man, who lives life with great intent, Andrea Franchetti, the proprietor of both Tenute di Trinoro and Passopisciaro in Sicily, is the nephew of Cy Twombly and the heir to a textile fortune that threads his mother's line. Described by Jancis Robinson in 2002, as "a youthful Yves Saint Laurent," Franchetti once ran a restaurant in Rome, before moving on to distribute Italian wines in the U.S., from 1982-86. Before returning to Italy, Andrea went to Bordeaux to learn the art of wine making from his dear friends, Jean Luc Thunevin of Chateau Valandraud and Peter Sisseck of Domino de Pingus.

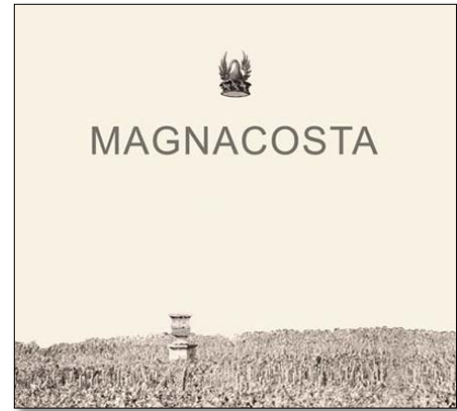


In 1992, he landed in the province of Siena, where Tuscany intersects with Umbria and Lazio, a remote region that hadn't seen vines in years. Always a risk taker, Andrea planted Bordeaux varietals, in lieu of Sangiovese, at high elevations (500-700m) on the slopes of Mount Anata. Then as now, he practices high density planting (approximately 9,000 vines/ha), and prunes heavily (60%) to produce low yields, while allowing the grapes to linger long on the vines for a growing season that can extend into November. Working with only free run juice and indigenous yeasts, Andrea's production is quite small, totaling approximately 100,000 bottles a year.

Speaking of how his methods have changed over the years, Franchetti said, "I still look for concentration and low yields. I bleed the tanks and I don't like wood." And while the 1997 Tenuta di Trinoro saw 100% new French oak, Andrea now believes that, "You can make more profound wines with less wood. My barrels are [now] 10-20% new wood." If a vintage isn't worthy, Franchetti has no problem bypassing it, leaving the grapes to the birds on the vines.

T. EDWARD
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MAGNACOSTA



Varietal/Blend: 100% Cabernet Franc (massalle from Pomerol)

Farming: practicing organic / natural fertilizer

Spraying: clay, propolis, and grapefruit seed extract

Soil: varied / deep, gravely river-bed soils

Altitude / Exposure: 450m-600m / SW

Vine Age: 22 years old

Harvest Technique: by hand on Oct. 18th

Fermentation: in stainless steel for 12 days

Aging: 8 months in new French oak barrels / 11 months in glazed cement tanks / bottled on waning moon of May 2015

Alcohol: 16%

Yeast: selected

Fined: no

Filtered: no

Production #s: 4,500 bottles

2013 was a cooler vintage, serene with little rain. Temperatures in the valley during the summer in the valley averaged 26°C instead of the usual 36°C (79°F instead of the usual 97°F). When they arrived in the winery, the grapes were healthy and hard, with low sugars, high acidity, yet still fully matured.

Country: Italy

Region: Tuscany

Sub Region: Val d'Orcia

Vineyard: Magnacosta & Camagi

Vineyard Size: 1.5ha. / 10,000 vines per ha. / 25 HL per ha.