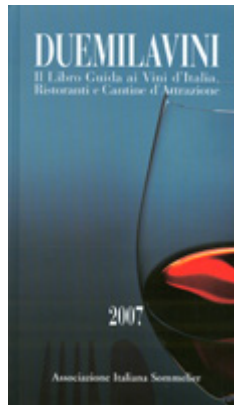


## GUIDA ASSOCIAZIONE ITALIANA SOMMELIER 2007



### TENUTA DI TRINORO

Via Val d'Orcia, 15 – 53047 Sarteano (SI) – Tel: 0578 267110  
Fax: 0578 267 - [www.trinoro.it](http://www.trinoro.it) – [info@trinoro.it](mailto:info@trinoro.it)

Established in:	01990
Ownership:	Tenuta di Trinoro srl
Oenologist:	Andrea Franchetti
Bottles Produced:	80,000
Hectares of Vineyards:	30
Direct Sales:	No
Vineyard Visits:	Not programmed
How to Arrive:	Take the A1 exiting at “Chiusi, Chianciano Terme” and head towards Sarteano. Upon arriving in Sarteano, follow the signs indicating “Tenuta di Trinoro.”

*With Tenuta di Trinoro 2004, Andrea Franchetti gets our grand prize of “five clusters”, which applies to his entire range of wines, they are all of a superior caliber. The wines are refreshing and elegant and intense, smooth and never overwhelming. Most noteworthy is his “Nerello Mascalese” from grapes harvested in November on vineyards in the northern sector of Mount Etna. The vines are grown at an altitude of 1000 metres (3300 feet).*

*Franchetti’s continuous struggle to make better wines seems to have only just begun, but we anxiously await more and more, from one of the most original, creative and powerful men in the wine-making panorama.*

Tenuta di Trinoro 2004



**Type:** Red igt – **Grapes:** Merlot 83%, Cabernet Franc 9%, Petit Verdot 4%, Cabernet Sauvignon 4% - **Gr.** 14.5% - €190 – **Bottles:** 6,500 – Vigorous wine of grace and depth, coming from this year's best Merlot vines. Vintaged in November. It is instantaneously elegant, boasting a complexity that evolves gently. An intriguing balsamic touch layers the subtle bouquet of blackberry, violet, tannin, cinnamon, tobacco, cacao, and wild rose. When it brushes against the palate, it is fresh and intense with smoky undertones, combining the perfect tinge of alcohol to an enchanting fruit finish.

Ripened for eight months in modern barriques and even ideal for long-term cellaring.

*For those who cannot wait: Try it alongside a fillet of beef splashed with balsamic vinegar.*

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### Passopisciaro 2004



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**Type:** Red igt – **Grapes:** Nero Mascalese 100% - **Gr.** 14.5% - €30 – **Bottles:** 8,000 – Luminous jewel. Sweet flavours of forest berries, clove, leather and pepper. Velvet on the palate, complemented by hints of smoky and savoury tones. Aged for 18 months in 30 hl. casks.

*Ideal with Veal Sweetbread*

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### Le Cupole 2004



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**Type:** Red igt – **Grapes:** Merlot 55% - Cabernet Franc 23%, Cabernet Sauvignon 9% - Petit Verdot 5% - Cesanese d'Affile 4%, Uva di Troia 4% - **Gr.** 14% - €24 – **Bottles:** 70,000 – Full bodied treasure with aromas of sweet cherries, pepper, flowers as well as a lovely combination of mixed herbs. Soft and elegant to the palate, savoury and succulent fruit finish. Aged for 8 months in casks as well as barriques.

*Superb with a Fiorentina meatloaf.*