



TENUTA DI TRINORO

En Primeur - Tenuta di Trinoro



The winter of 2007 at Trinoro was strangely warm and rainless, we watched the dry ditches and diminishing springs until April. In May the season came uncertainly, with showers and cold spells that brought irregular budding, uneven flowering and scarce settings; at the beginning of July berries still had unusual differences in size, but the vines were racing ahead, sensing the dry soil; when the summer fell to cooler nights in early September the vineyards were presenting us with grapes that looked convincingly, beautifully ripe. Most Tuscan wine producers started harvesting, but at Trinoro we thought the grapes light and still tasting very closed. At dawn on the 15th we sprayed the skies over the vineyard with a mist of water, and repeated this everyday for a week; we let the moon run another full cycle; and finally picked, our first

Merlot coming in at the beginning of October. Cabernet Franc followed in the middle, Cabernet Sauvignon with Petit Verdot at the end of the month.

2007 was a vintage where wines from late-ripening fruit like Cabernet Sauvignon and Petit Verdot came out on top, because they could live longer to the dew of autumn mornings. Musts in the vats had very little juice - the pumps would sometimes fail for lack of liquid in the mass which, pushed, made a sound like wicker. After fermentation the wines looked black and impenetrable for months before they started deepening. In April they were showing a kind of fruit and tannin the like of which we have never seen before. There is no doubt that this vintage's wine will be peaking for many years.

We mixed wine for 800 cases of Tenuta di Trinoro. The cut is 40% Cabernet Franc, 20% Cabernet Sauvignon, 30% Merlot, 10% Petit Verdot.