



TENUTA DI TRINORO

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CUPOLE 2006

Cold years like 2006 launch grapes into a prologued waiting season. The ripeness at which we like to pick them doesn't happen before many cold nights of a late fall, and then it is usually lost to the rains. Bad weather in the fall of 2006 was just never in the forecasts. We were able to wait the spotted ripening out until we could pick the grapes at perfect maturity. The clay of the ground and the freshness of the late season also lent acidity to the maturity of the fruit making this vintage a superior one.

Blend	47 % Cabernet Franc 13.5% Merlot 30% Cabernet Sauvignon 9.5% Petit Verdot
Total surface	20 Hectares
Disposition density	10.000 plants per hectare
Vineyard age	16 years
Yields	30 Hl per hectare
Treatment	copper, clay powder propoli, grapefruit-seed extract
Ageing	for 8 months in French barriques and 10 months in cement
Bottled	March 2008
Production	8000 cs