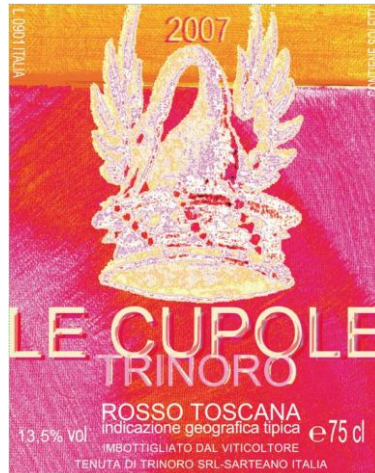




TENUTA DI TRINORO

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CUPOLE 2007

2007 is a vintage that benefited from the dry soils of a rainless winter. Wines from late-ripening fruit like cabernet sauvignon and petit verdot were the best of the blend, because they reached into the dew and absorbed some humidity of the autumn nights. After fermenting from a thick matter where skins were very dominant, all the wines looked black and impenetrable for months; then they started to deepen and open, a process that is still continuing to day.

There is no doubt that this vintage's powerful wine will have a long life and will start peaking many years from now.

Varieties and Harvest	40 % Cabernet Franc - 22% Cabernet Sauvignon - 30% Merlot - 8% Petit Verdot
Vineyard Age	18 years
Vineyard Density	10.000 piante per Hectare
Vineyard Altitude	400 - 650 m.s.l.m.
Yield per Hectare	30 HI per Ha
Fertilization	phosphorus, magnesium, by spraying on leafs
Spraying	copper, clay, propoli, grapefruit seed extract
Vinification	54 separate pickings and vinifications, total destemming, automatic selection of single berries by density in sugary solution, alcoholic fermentation in 40-HI steel tanks for 15 days, 3 days on the lees before taking the wine off the skins. 2 pumpings-over and 3 sinking of skins daily.
Malolactic Fermentation	1/3 in contact with skins before racking and 2/3 in 2nd, 3rd and 4th passage French oak barriques
Ageing	fining with fresh egg whites, 8 months in 2nd, 3rd and 4th passage French oak barriques; 10 months in cement, no filtration.
Bottling Date	March 2009
Production	85.000 bottles