



TENUTA DI TRINORO

2012 VINTAGE, EN PRIMEUR

“Andrea Franchetti is one of Italy's most fascinating winemakers and wines from Tenuta di Trinoro are among the most compelling in Italy.”

ANTONIO GALLONI, VINOUS, JUNE 2014

Andrea Franchetti, half Italian, half American, with a touch of Scottish thrown in for good measure, was brought up in Rome. His independent spirit made an early appearance. Always a maverick, he rode to Afghanistan on a bicycle when he was only nineteen, a hint of things to come. Such is the measure of the man.

In his formative years, he recalls drinking wines, on family occasions, which were quite unlike anything that Italy generally produced; wines made by his grandfather on the Bibbiani estate, in Tuscany. In fact, the wines were indeed very unusual, Cabernet Sauvignon-based, from vines planted by his great grandfather who, interestingly, was married to a Rothschild.

Andrea gradually made his way towards his spiritual homeland in Bordeaux, where his taste for making his own wine was born. Andrea left Bordeaux armed with talent, imagination and dogged determination, heading for his native Italy.

Tenuta di Trinoro was built from scratch, in the Val d'Orcia, an area of southern Tuscany unknown to vines and far removed from the ochre-tiled hues of Chiantishire. This is an amazing property, in a great, sweeping valley, on the Tuscany/Lazio border.

Andrea Franchetti refers to the area as “*god-forsaken*” but something deep within his psyche drove him to create this property, against all odds. What an imagination the man must have. The land is so obviously perfect for arable crops, or grazing, that no right-minded individual would ever think of planting vines there – except Andrea. There were no access roads and what is now vineyard was woodland and scrub, but that seems to have had little bearing on Andrea's determination, not only to produce wine here, but, moreover, from Bordeaux varietals, Merlot, Cabernet Sauvignon, Cabernet Franc, spurning the region's hallowed Sangiovese.

Trinoro lies in a wide valley between 500 and 700 metres above sea level, facing west-south-west, and is protected by two mountains, Cetona and Amiata. The climate is continental, with very hot days and cool, autumnal nights. Being dry, it is perfect for prolonged ripening. Planting at 10,000 vines per hectare and pruning back to 5 clusters per vine greatly restricts yield and concentrates the wines, so that, from the outset, Andrea astonished the wine world with the richness and complexity of his wines. The grapes are picked, bunch by bunch, with several passages through the vines to ensure optimum ripeness.

Almost overnight, Italy had a new iconic wine. Trinoro was released in 1997 alongside Palazzi, a 100% Merlot, which, despite its success, Andrea chose to stop producing as he found it “too easy”. Fortunately, he started producing it once more in 2010 and we are again able to offer it this year. Le Cupole is not so much a second wine, but a little brother of Trinoro. Finally, and offered for the first time this year, we have Magnacosta, a limited production Cabernet Franc wine, a grape variety which Andrea loves and which has the chance to ripen fully here in southern Tuscany.

Andrea produces a portfolio of wines which is rich, diverse and exceptional in every sense; from the locations of the vineyards, through to the finished wines. We marvel at the goals Andrea sets himself and, more importantly, the fantastic results he achieves.

We are delighted to represent both Trinoro and his Sicilian estate, Passopisciaro, in the United Kingdom, Hong Kong and, most recently, Singapore for Tenuta di Trinoro.

We are offering, *en primeur*, the 2012 vintages of Trinoro, Palazzi and Magnacosta, as well as the 2011 vintage of Le Cupole.



ALISON BUCHANAN
May 2014

TUSCANY

TENUTA DI TRINORO, TOSCANA

The most important lesson Andrea learnt from his stint in Bordeaux, was the crucial role played by *terroir*. He saw, in the rough woodland that would become Trinoro, soils reminiscent of those he knew so well in Saint-Emilion, *argilo-calcaire* (clay-limestone) and gravels. The combination of the soil and high altitude indulged Andrea's passion for Bordeaux, being better suited to Bordeaux varietal vines than the indigenous and almost ubiquitous Sangiovese.

This explains, at least in part, why he thought it was logical to create an estate from scratch on rough, wooded farmland in the remote Val d'Orcia, in the far-flung reaches of south-west Tuscany. In terms of place, altitude, soil and slope, the site was impeccable: there was just the small matter of trees, ruined outbuildings and lack of roads with which to contend. Undaunted, Andrea cleared the land, built access roads and terraces and planted vines he was certain would thrive.

Soil analysis revealed clay, fossil-rich limestone and gravels which Andrea dubs the *Côtes* and the *Graves*. This determined his choice of Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot. He also discovered abandoned vines in Affile, near Rome, belonging to an ancient, indigenous varietal, Cesanese d'Affile, which he began propagating at Trinoro, and has been solely responsible for protecting from extinction. A further Italian indigenous rarity, Uva di Troia, was his final choice and perhaps dispelled accusations of Andrea being anti-Italian!

There is one outstanding point of difference between Andrea and the Bordeaux producers he so admires: he challenges their general disregard of Cabernet Franc. Here he prefers it to Cabernet Sauvignon. Likewise, he is a great supporter of Petit Verdot, which does brilliantly in the right climatic conditions at Trinoro.

2012 VINTAGE

"Ripening continued uninterrupted until mid and late October. I waited and waited for the grapes to ripen and have produced a very different style."

ANDREA FRANCHETTI, MAY 2013

The winter of 2011/2012 was the second dry year in a row. The growing season started slowly, as the vines were still stressed from the heat of 2011. Flowering was even, but happened very slowly. Clearly the vines, in an act of self-preservation, were conserving their energy and resources to be able to go through each stage of development gradually, rather than stopping and starting. The grapes also turned colour extremely slowly, but this self-restraint worked, as even the heat in August did not manage to block the ripening process, despite hydric stress. Fully ripe, the sugars (and potential

alcohol) were relatively low, but so too were acidity levels. Ripening continued, uninterrupted, until mid and late October. Merlot was picked from 12th September to 3rd October, Cabernet Franc from 12th to 21st October and Cabernet Sauvignon and Petit Verdot on the 22nd and 23rd. The musts were dark, dense, seamless and smooth initially with very restrained aromatics. By February, the wines had started to open up to reveal the concentration of intense red fruit. For the first time a Trinoro contains a high proportion of Cabernet Sauvignon, producing a more fleshy, rounded style.

TASTING NOTES

TENUTA DI TRINORO 2012

66% Cabernet Sauvignon, 26% Cabernet Franc and 8% Merlot

Deep, plum-ruby – a really good colour - with a tight rim, this offers a rather decadent, sultry, nose, candied cherry and blueberry, dark and spicy and super-ripe. The aromatics are all echoed on an opulent, rounded, supple palate – full, rich and very long, with ripe tannins in support, and an attractive mineral layer giving focus and drive – a very fine Trinoro.

CORNEY & BARROW SCORE

(RECOMMENDED DRINKING FROM 2017 – 2026+)

18.5+

£575/CASE OF 6 BOTTLES, IN BOND UK

£585/CASE OF 3 MAGNUMS, IN BOND UK

PALAZZI, TENUTA DI TRINORO 2012

100 % Merlot

Jet-plum in colour, with a dark cherry rim, this has a gorgeous, sweet nose, very focused cassis and cherry, with violet nuances, a slight citrus twist and delicate smoky, savoury notes, both complex and chameleon-like, constantly changing. The palate is powerful, with great character and lovely purity, supported by substantial, supple, ripe, tannins. There is a clear, mineral focus throughout, adding definition within overall generosity – impressive.

CORNEY & BARROW SCORE

(RECOMMENDED DRINKING FROM 2017 – 2026+)

18

£995/CASE OF 12 BOTTLES, IN BOND UK

MAGNACOSTA 2012

100% Cabernet Franc

This is from an old parcel of vines which used to be incorporated into Trinoro, vines which are from cuttings of Vieux Château Certan. Cabernet Franc, fully ripe is expressive and lovely. Deeply coloured, this is rounded and luscious, red and black fruit, complemented by pepper, wild herbs mocha and spice - beautifully rounded and balanced through to a protracted, complex finish.

CORNEY & BARROW SCORE

(RECOMMENDED DRINKING FROM 2017 – 2026+)

18+

£495/CASE OF 12 BOTTLES, IN BOND UK

2011 VINTAGE

“..in Trinoro we decided to wait for each vineyard to reach the right maturation. We have selected the grapes, irrigated leaves at night and worked the soil around the vines to keep them going.”

ANDREA FRANCHETTI, MAY 2012

2011, in Tuscany, presented a combination of heat-waves and drought, so that by the middle of September most of Tuscany had decided to pick, the Sangiovese rapidly shrivelling into raisins.

At Trinoro, planted at higher than average altitude, Andrea decided to wait for optimum ripeness, exercising strict vigilance, working the soils to help the vines which were slowing down through hydric stress.

Ultimately the vines called a halt and the Merlot grapes, in particular, started to shrivel. Andrea and his team went through the parcels regularly, stripping out the raisin-like berries until, eventually, having lost about half of the crop, the remaining grapes came to a late, sudden, ripeness, and the Merlot harvest was carried out in 36 separate passages, starting on the 5th October.

Sorting was also severe, ensuring that any remaining dried fruit was removed. In mid-October, there was a lengthy storm, lasting just one night, but which immediately marked the start of autumn. Temperatures came down and afforded much better conditions for the later ripening Cabernet Franc. The drought had affected them greatly, but in different ways, so that when they were harvested in the last days of October, they came in healthy and with exciting nuances of freshness and ripeness. Cabernet Sauvignon and Petit Verdot then followed, being the last to join the 2011 entourage.

Fermentations were intriguingly slow, lasting into spring. Andrea was faced with individual *cuvées*, which were extraordinary in one way or another. He was particularly fascinated by how the various Cabernet Francs had turned out, fashioning a rich blend which constitutes 66% of the 2011 Le Cupole, with 20% Merlot, 7% Cabernet Sauvignon and 7% Petit Verdot, for seasoning. The wine was fermented in stainless steel, followed by 8 months in 2, 3 and 4 year barrels and 10 months in cement.

ALSO OFFERED FOR EARLIER DRINKING

LE CUPOLE, TENUTA DI TRINORO 2011

66% Cabernet Franc, 20% Merlot, 7% Cabernet Sauvignon and 7% Petit Verdot

Intense plum-cherry in colour, this offers rich, sweet, intense fruit on the nose. Concentrated and powerful there are, nonetheless, elevated floral notes too. The palate echoes the aromatics presented on the nose, with opulent red and black fruit, extremely generous and sumptuously textured, with hints of espresso coffee, leather, fennel and tobacco, laced with spice. A perennial favourite, this, as ever, balances classicism with modern flair.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2015 – 2019)

17

£115/CASE OF 6 BOTTLES, IN BOND UK
£120/CASE OF 3 MAGNUMS, IN BOND UK
£75/CASE OF 1 DOUBLE-MAGNUM, IN BOND UK

TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

14 - 16 A VERY GOOD TO EXCELLENT WINE

16 - 18 AN EXCELLENT TO OUTSTANDING WINE

18 - 20 AN OUTSTANDING TO LEGENDARY WINE

Wines are judged within their peer group, eg. *Villages, Premier Cru, Grand Cru*. A definitive score of a young wine is almost impossible.

We usually offer a spread (eg. 14-16) that relates to a potential to achieve a higher mark. A '+' adds further to that potential. A score is a summary only. The devil is in the detail, so please focus on the tasting notes.

TO ORDER

PLEASE CALL

**020 7265 2430
01638 600 000
01748 828 640
01875 321 921
+852 3694 3333
+65 6809 3900**

**LONDON
EAST ANGLIA
NORTH OF ENGLAND
EDINBURGH
HONG KONG
SINGAPORE**

OR EMAIL

SALES@CORNEYANDBARROW.COM