



TENUTA DI TRINORO 2014 VINTAGE, EN PRIMEUR

Andrea Franchetti is well-known to many of our customers but, for the un-initiated, we can offer a snapshot. He is something of a pioneer, a maverick with hints of the eccentric. He baffles his fellow winemakers yet is triumphant in the world of wine. He has a healthy blend of Italian, American and Scot in his genes and, perhaps the link to his love of Bordeaux, his grandfather was married to a Rothschild.

Andrea, as a young man, gradually made his way towards his spiritual homeland in Bordeaux, thirsty for knowledge. There his taste for making his own wine was born. Andrea left Bordeaux armed with talent, imagination and dogged determination, heading for his native Italy.

Andrea's story, in précis below, is inspiring. Now existing and new customers may be interested to know that he is once again questioning and innovating at Trinoro.

Re-visiting the individuality of certain parcels of Trinoro, he has kept apart three distinctive parcels – “*crus*” - of his beloved Cabernet Franc. We offered **Campo di Magnacosta** for the first time last year and now are pleased to introduce **Campo di Tenaglia** and **Campo du Camagi**. We tasted together in-house and the differences between such closely neighboured parcels is extraordinary.

HISTORY

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, his Trinoro being better suited to Bordeaux varietal vines than the indigenous, and almost ubiquitous, Sangiovese. One can imagine the tooth-sucking of fellow growers. Yet, Andrea's instinct would prove to be correct. 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.

Trinoro lies in a wide valley, between 500 and 700 metres above sea level, facing west-south-west, 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, at the outset and from very young vines, 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. Andrea has a restless energy. Creating Trinoro from scratch did not quite satisfy his pioneering spirit and, well-documented, he sought further challenges on Etna with Tenuta di Passopisciaro, offered separately.

Today he is turning his hand to three very distinct parcels of Cabernet Franc, identifies above, underlying his respect for different *terroirs*.

Finally we are offering a Corney & Barrow favourite - **Le Cupole**. This is not so much a second wine, but a little brother of Trinoro.

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 he sets and, more importantly, the fantastic results he achieves.

We are indeed fortunate to represent both Tenuta di Trinoro and Andrea's Sicilian estate, Tenuta di Passopisciaro, in the United Kingdom, Hong Kong and, most recently, Singapore, for Tenuta di Trinoro. Within this release, we are offering, *en primeur*, Andrea's Tuscan collection from Tenuta di

Trinoro, the Sicilian wines having been released earlier. This includes the 2014 vintages of Trinoro, Palazzi and Magnacosta, as well as the two new wines, Tenaglia and Camagi.

For more immediate drinking, why not try the 2013 vintage of Le Cupole-see notes at the end of this release.



ALISON BUCHANAN

March 2016

2014 VINTAGE NOTES

“Fast colouring of the berries in all the vineyards during the last days of July confirmed how the plants were full of energy....the fruit remained firm and healthy to the end.”

ANDREA FRANCHETTI

May, 2014

This was the second year where there was a change in the anticipated climatic conditions. In southern Tuscany, bordering Lazio, it was again a surprise that the year lacked both the ferocious cold of winter and high summer temperatures. Winter in 2013/2014 was warm and rainy from December. Budding was early, on the 9th of April and, in turn, flowering was rather precocious, beginning 15th May.

Ordinarily therefore, there was full expectation of an early harvest, underlined by late July when the grapes started to change colour. Growth was however prolific so Andrea elected to remove one third of the potential crop. Then there was rain which demanded significant investment in vineyard labour throughout the summer to offset the rainy onslaught. The latter part of September was sunny, the conditions conducive to potential rot. Indeed, there were reports of problems in neighbouring vineyards yet, at Trinoro, thanks to the additional man hours and the innate energy of the vineyard, the fruit remained firm and healthy. High density planting makes for small bunches and small berries affording some protection against rot and Andrea had his team de-leafing, helping to aerate the plants. This was a year for strong vines, allied to manpower.

Merlot was the first to be picked, with harvest of the earlier-ripening plots between the 29th September and the 2nd October, other parcels between the 6th and 8th. On the 10th October, through to the 12th the first Cabernet Franc was brought in. The 13th saw a storm, with heavy rain, which lasted two days. Picking resumed, with an extended team, on the 15th. The weather changed, providing fine conditions for the remainder of the Cabernet Franc and finally the Cabernet Sauvignon and Petit Verdot were harvested, the latter on October 28th.

2014 TASTING NOTES

PALAZZI, TENUTA DI TRINORO 2014

At one time abandoned as a project, as it was “*too easy*”, Palazzi once again takes its rightful role within the vanguard of this estate. This is from different vineyards, with different *terroirs*, strong clay, deep soils, limestone and alluvial gravels all playing a role in the final blend – 100% Merlot. In 2014, the long, cool growing season made for very individual styles, parcel by parcel. Finally, blended, the wine is a jet-ruby in colour, rather quirky on the nose, with red and black fruit, heavily influenced by cherry. The palate is rather naughty, playful, silk-textured and luscious, ripe tannins almost totally obscured, enveloped by fruit.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2019 – 2029+)

17 - 17.5

£495/CASE OF 6 BOTTLES, IN BOND UK
£500/CASE OF 3 MAGNUMS, IN BOND UK

TENUTA DI TRINORO 2014

The blend this year is 39% Merlot, 39% Cabernet Franc, 11% Cabernet Sauvignon and 11% Petit Verdot.

Jet-plum in colour, the nose here presents dark fruit allied to dark chocolate, minerals and spice. Rather decadent, the palate is aromatic and initially very accessible but by the mid-palate it becomes clear that there is a lot in reserve here and innate power. Concentrated dark fruit dominates with savoury undercurrents and hints of forest floor. Serious and firm, there is nonetheless charm here, characterised by effortless balance and attractive freshness – Bravo Andrea!

CORNEY & BARROW SCORE

18

(RECOMMENDED DRINKING FROM 2020 – 2030+)

£525/CASE OF 6 BOTTLES, IN BOND UK

£535/CASE OF 3 MAGNUMS, IN BOND UK

A TRIO OF 100% CABERNET FRANC – A TRIBUTE TO TERROIR WITHIN TRINORO

CAMPO DI MAGNACOSTA 2014

Magnacosta comprises 2.5 ha of vines sitting on rounded, alluvial, deep-silted gravels, from a stream which erodes the side of a hill (*magna* = eats, *costa* = hillside) at Trinoro. This originates from an old parcel of vines, from cuttings of Vieux Château Certan, within Andrea's original stomping ground, Bordeaux. A lustrous deep ruby, this offers ripe, fresh berries, compote of fruit and strawberry coulis, with bright, upbeat acidity on both the nose and palate – super bright, breezy and elegant.

CORNEY & BARROW SCORE

17+

(RECOMMENDED DRINKING FROM 2018 – 2028+)

£250/CASE OF 6 BOTTLES, IN BOND UK

£255/CASE OF 3 MAGNUMS, IN BOND UK

CAMPO DI TENAGLIA

At 1700 feet of altitude, this is a parcel of sand with rocky deposits of limestone. This is beautifully perfumed, fresh and upbeat, red and black fruit dominant, with grip and spice underscored by crushed stone minerals. There are hints of grilled fennel too, testament to a warm well-drained soil – stylish.

CORNEY & BARROW SCORE

17

(RECOMMENDED DRINKING FROM 2018 – 2028+)

£215/CASE OF 6 BOTTLES, IN BOND UK

£220/CASE OF 3 MAGNUMS, IN BOND UK

CAMPO DI CAMAGI

This is one area where there had been vines planted, before Andrea arrived, on broken quartz and limestone. Andrea planted the vines densely, just twenty years ago, the plants struggling to survive on thin eroded soil. Recent years have seen the vines finding a balance. Above ground they do not look particularly aged, much of their energy concentrated below ground. Deep ruby in colour, this presents an array of spiced red fruit on the nose. The palate is deliciously dark and concentrated, profound and, aromatically, rather reminiscent of Magnacosta but with more grip. This is a wine, dark and brooding, which warrants a little time.

CORNEY & BARROW SCORE 17+

17

(RECOMMENDED DRINKING FROM 2020 – 2030+)

£235/CASE OF 6 BOTTLES, IN BOND UK

£240/CASE OF 3 MAGNUMS, IN BOND UK

LE CUPOLE, TENUTA DI TRINORO 2013

“2013 was cool years -the most backward in my years at Trinoro - cool even at harvest time, though under sunny skies. The now 20-year-old vines were able gradually to ripen tannins with no violent extremes of rain or heat. Forty separate pickings made for a harvest of healthy, balanced, fruit.”

ANDREA FRANCHETTI

May, 2014

2013 VINTAGE NOTES

This was indeed a cool year, with average summer temperatures of 26°C in the valley, instead of the more usual 36°C, dropping to 20°C in September and remaining around that level until October and harvest. Given the opportunity and challenges of a cool end to the season, the vines seemed able to recalibrate their efforts, ripening gradually and finally producing wines which changed dramatically during *élevage*. In recognition of a very particular set of ingredients, Andrea adjusted his practices in the cellar accordingly, keeping the wines on their lees and even returning the lees, after racking.

For Cupole 2013, there were 32 separate pickings during harvest, between September 28th and October 27th. The wine had 8 months in French oak of one, two and three years of age, followed by 11 months in cement. The blend in 2013 is 62% Cabernet Franc, 24% Merlot, 8% Cabernet Sauvignon and 6% Petit Verdot.

2013 TASTING NOTES

LE CUPOLE, TENUTA DI TRINORO 2013

This is an attractive, deep plum-cherry in colour. The nose is immediately inviting, a combination of cherries and berries complemented by a dash of white pepper, mineral undercurrents and a bright, sweet focus. The palate is rounded, rich yet fresh and upbeat – red fruit coming to the fore, with a stony, lightly spiced backdrop. Rounded, with well-integrated tannins, this is just so fresh, almost playful, pretty and vivacious.

CORNEY & BARROW SCORE
(RECOMMENDED DRINKING FROM 2016 – 2020+)

17.5+

£115/CASE OF 6 BOTTLES, IN BOND UK
£120/CASE OF 3 MAGNUMS, 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.

Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity.

We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a ‘+’ is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.

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