



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



BY APPOINTMENT TO
HIS ROYAL HIGHNESS THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON

**CORNEY &
BARROW**

INDEPENDENT WINE MERCHANTS-1780



VINI FRANCHETTI

TUSCANY & SICILY, EN PRIMEUR



*“At Trinoro, I was driven by an emotional
realisation that I was in a perfect place,
aesthetically speaking. I had found a place
where I was very happy to be.”*

ANDREA FRANCHETTI



INTRODUCTION

The Franchettis are a noble Italian family, the Venetian side of which married into the Rothschild dynasty. Hemmingway was a family friend. An aunt married the American artist Cy Twombly.



A ski jump in Cortina and several Italian roads are named after them. They own a row of palaces on Rome's Via Gregoriana and a stake in the US textiles giant Milliken.

Andrea Franchetti left school early, cycling and hitchhiking to Afghanistan, before moving to Manhattan and finally back to Rome, where he married his Sicilian girlfriend.

Even more interesting, however is that despite this charmed background, his enduring legacy will be entirely self-made. In little more than 25 years, Andrea has founded two world-class wine estates.

Tenuta di Trinoro is a stunning example of what can be

achieved with Bordeaux varieties in Tuscany's Val d'Orcia. (Andrea's other estate is Tenuta di Passopisciaro in Sicily.)

These are extraordinary wines, made where no one else dared (although many have subsequently followed). Corney & Barrow is proud to represent them exclusively in the United Kingdom, Singapore and Hong Kong.

Guy Seddon

GUY SEDDON
September 2018



Andrea Franchetti



TUSCANY: TENUTA DI TRINORO

*“A godforsaken place... with an
ex-volcano between it and the sea.”*

ANDREA FRANCHETTI

In 1990, the 41 year-old Andrea Franchetti spent some time alone at Trinoro. He had bought the ancient stone farmhouse and surrounding 50 hectares of land a decade earlier (by selling a Cy Twombly painting) but had never developed it. In his words, “I went crazy for the place – I was mesmerised”. He decided to make wine there, planting the first vines in 1992, with the help of friends in Bordeaux.

Andrea admits that agriculture seemed “the most boring thing in the world”. He also had little love for Tuscany’s native Sangiovese grape. Inspired by the “earthiness and elegance” of the great Cabernet Franc-driven wines of the right bank of Bordeaux, he resolved to make this unfashionable variety the focus at Trinoro.

The first commercially released vintage was 1997, since when Tenuta di Trinoro has become an outstanding ambassador for both Cabernet Franc and this previously unknown corner of inland Tuscany. The estate’s 100% Merlot wine, Palazzi, provides a supple yet full-throated counterpoint, whilst the young vines *cuvée*, Le Cupole, is an unmissable introduction to Trinoro.



2016 VINTAGE NOTES

A mild winter and spring, a cool start to summer, then...

August had two hot weeks, during which the winds dropped. Andrea points to this as key to the development of body in his 2016s. September saw some rain, causing the grapes to swell a little. The Merlot started to ripen on 18th September and the team prepared for harvest, which started on the 24th. "I thought: this will be sensational wine"... The last load of Merlot came into the winery at the end of the long day of the 30th.

In the first days of October, a light rain fell on the Cabernet Franc. Picking of the first hillside plots started on the 10th, restarting on the 12th after a brief rainy interlude. "The advancing moon was dragging the fruit into supermaturity", meaning more pickers were drafted in, picking the remainder on the 12th and 13th.



2017 VINTAGE NOTES

Frost, then drought, then
"brilliant regeneration"...

As in much of Europe, the Val d'Orcia was hit by frost on the morning of 19th April 2017. Starting at 3am, the Trinoro team lit fires in all of the low-lying vineyards, in an effort to stave off the worst of the frost. Although most of the primary buds were damaged, the secondary buds, hidden in the shoots, were saved.

In the affected vineyards, the decision was therefore taken to strip the vines of any surviving fruit, to ensure that the grapes, the fruit of these second generation buds, would all ripen at the same time. Understandably, Andrea called this "a long and tiring process".

This was also a drought vintage, the parched summer conditions making it necessary to spray water into the air at night-time from tractors to try to keep the foliage moist. This was done every night for three months, until the estate's reservoirs lay empty. Fortunately, this coincided with the beginning of autumn, which saw cooler weather return and allowed a late surge of development in the vines.

The bulk of the Merlot was picked at the end of September. The Cabernet Franc came in from 12th-14th October and the Cabernet Sauvignon on 24th October.

LE CUPOLE

2016

42% Cabernet Franc, 40% Merlot, 14% Cabernet Sauvignon, 4% Petit Verdot. The telltale herbaceousness of Cabernet Franc echoes high class right bank Bordeaux, with plushness from Merlot and graphite and blackcurrant from Cabernet Sauvignon. The palate has blackberries, liquorice, violets, bitter chocolate and a dark rocky minerality. Surprisingly fine tannins channel the fruit nicely.

Corney & Barrow Score 17+
Recommended drinking from 2021 – 2029

£135/CASE OF 6 BOTTLES, IN BOND UK
£140/CASE OF 3 MAGNUMS, IN BOND UK
£100/CASE OF 1 DOUBLE MAGNUM, IN BOND UK
£195/CASE OF 1 IMPERIAL, IN BOND UK

PALAZZI

2017

100% Merlot. This has an endearingly perfumed, lifted red cherry nose. The palate is silky and rather luxurious, with an impregnated blueberry and violet aromatic charm, the tannins making their presence felt in a crescendo of grippiness from the mid-palate onwards. A finely textured wine, deft in spite of its natural power and substance, exuding poise.

Corney & Barrow Score 17.5
Recommended drinking from 2020 – 2030+

£625/CASE OF 6 BOTTLES, IN BOND UK

TENUTA DI TRINORO

2017

68% Cabernet Franc, 24% Merlot and 8% Cabernet Sauvignon. The superstar of the estate, this comes from 20-25 year old vines. Aromatic black cherries on the nose, with a gently coffeed graininess. On the palate, profound blackcurrant fruit balances against substantial, fine tannins – a full, assertive body. The overall sensation is savoury rather than sweet, with a disarming complexity of spices, driving through to a long, precise finish.

Corney & Barrow Score 18
Recommended drinking from 2022 – 2032+

£675/CASE OF 6 BOTTLES, IN BOND UK
£685/CASE OF 3 MAGNUMS, IN BOND UK

TRINORO BIANCO

2017

This is the first commercial release of Trinoro Bianco, which for the past decade has been the estate's “house white”. It is 100% Semillon, from vines planted on a third of a hectare sandy plot. The nose has straw and textured white peaches, yellow flowers and orange rind. The palate is racy on the entry, fleshing out into a confident mid-palate of peach and apricot, with zesty lime notes. Moderate to full bodied, with a grippy phenolic finish, a fresh line of acidity lifting the flavours.

Corney & Barrow Score 17.5
Recommended drinking from 2020 – 2024+

£235/CASE OF 6 BOTTLES, IN BOND UK



To Order

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PLEASE NOTE

These wines are released en primeur. Delivery dates to be confirmed. All prices are quoted in bond UK.

SINGLE VINEYARDS: THE TRINORO CAMPI

The *campi* at Trinoro and the *contrade* at Passopisciaro evoke the same idea, to show the expression of a single grape variety in diverse *terroirs*.

The *campi* (plural of *campo*) are a collection of single vineyard Cabernet Francs, the first vintages of which were 2011 (Magnacosta) and 2014 (Tenaglia and Camagi). Andrea believes Cabernet Franc is under-estimated in Bordeaux. It also rather suits his nature to focus on a variety somewhat out of fashion elsewhere in the world of wine.

CAMPO DI TENAGLIA

2017

100% Cabernet Franc, grown on a tiny west-facing plot of 0.3 hectares, lying at 520m altitude. The soil is 2.5 metre-deep, crumbly limestone and thick sand. Lifted bitter cherries on the nose, with spices and liquorice providing a counterpoint to the bracingly grippy tannin and powerful rocky minerality. Muscular and starkly impressive.

Corney & Barrow Score 17+

Recommended drinking from 2021 – 2029+

£255/CASE OF 6 BOTTLES, IN BOND UK

CAMPO DI MAGNACOSTA

2017

100% Cabernet Franc. Magnacosta is a 1.5 hectare gravelly site where an old stream eats (*magna*) into a hillside (*costa*), making for deep alluvial soils. This is dark and grittily mineral on the nose. The palate is firmly tannic at this early stage, but the tannins are fine-boned, lending an impression of delicacy. This is the most ephemeral of the *campi*, albeit with substantial ageing potential.

Corney & Barrow Score 17.5

Recommended drinking from 2021 – 2029+

£295/CASE OF 6 BOTTLES, IN BOND UK

CAMPO DI CAMAGI

2017

100% Cabernet Franc, consisting of 1.5 hectares planted in 1991-92, which makes this the oldest of the *campi*. At 600m above sea level, it is also the highest. A thin layer of soil places a natural stress on the vines. The nose is perfumed and violet-driven, the palate more forthright, with fruit-coated tannins and a succulence of fruit. Andrea describes this as the “most dramatic” of the *campi*.

Corney & Barrow Score 17.5 – 18

Recommended drinking from 2021 – 2029+

£285/CASE OF 6 BOTTLES, IN BOND UK

To Order

LONDON

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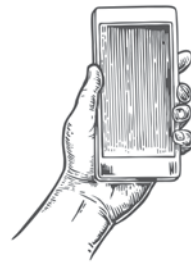
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