



## TENUTA DI TRINORO 2013 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.

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 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.

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 - an area then unknown to vines and described by Andrea as “*god-forsaken*” – very far removed from the ochre-tiled hues of ‘Chiantishire’.

In terms of place, altitude, soil and slope, the site was impeccable: there was just the small matter of trees, ruined outbuildings and a 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.

Trinoro lies in a wide valley, between 500 and 700 metres above sea level, facing west-south-west, and 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, 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 earlier 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 also fortunate to represent both Trinoro and Andrea's Sicilian estate, Passopisciaro, in the United Kingdom, Hong Kong and, most recently, Singapore, for Tenuta di Trinoro.

With this release, we are offering, *en primeur*, Andrea's Tuscan collection from Tenuta di Trinoro, the Sicilian wines having been released earlier. These include the 2013 vintages of Trinoro, Palazzi and Magnacosta, as well as the 2012 vintage of Le Cupole, for more immediate drinking.



**ALISON BUCHANAN**  
February 2015

## **2013 VINTAGE NOTES**

*"2013 was a cool year – 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

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 producing musts and now wines which have continued not only to evolve, but to change dramatically in the past months. 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.

Just 500 cases of Trinoro will be made, 50% from 3 different sites of Cabernet Franc, 33% from 4 separate parcels of Merlot, 13% Cabernet Sauvignon and 4% Petit Verdot, each of the latter two from 3 different sites.

## 2013 TASTING NOTES

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### TENUTA DI TRINORO 2013

Jet-ruby in colour, the nose here presents dark, sultry, black fruit with morello cherry and blueberry notes. The palate, with similar aromatics and a sombre, reserved restraint, nonetheless suggests an innate power, a plethora of dark brooding fruit and a savoury layer, some spice and a well-defined mineral focus. There is a clear freshness and charm here, though much is held in check at this stage – a testimony to Andrea's patience and ability to read and understand the evolving wine, rather than imposing textbook methods – impressive.

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

**18**

**£525/CASE OF 6 BOTTLES, IN BOND UK**  
**£535/CASE OF 3 MAGNUMS, IN BOND UK**

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### PALAZZI, TENUTA DI TRINORO 2013

This is from 4 very different vineyards, with different *terroirs*, strong clay, deep soils, limestone and alluvial gravels all playing a role in the final blend. A rich ruby-cherry in colour, this presents quite punchy fruit on the nose, red and black, with exotic hints of green tea. The palate is richly-textured sensual and ripe, much more opulent than the rather high-toned nose suggests. Andrea reports that this has evolved the most and, complex and chameleon-like, it is still changing. The tannins on the palate are powerful but well-integrated, and there is a lovely mineral tension, with light and shade throughout, adding definition.

**CORNEY & BARROW SCORE**  
(RECOMMENDED DRINKING FROM 2018 – 2028+)

**17 - 17.5**

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

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### MAGNACOSTA 2013

Magnacosta comprises 2.5 ha of vines sitting on rounded, alluvial gravels, from a stream which erodes the side of a hill (*magna* = eats, *costa* = hillside) at Trinoro. Originating from an old parcel of vines, from cuttings of Vieux Château Certan and previously incorporated into Trinoro, Cabernet Franc, fully ripe, is both expressive and intense. Here, at Trinoro, these old vines both ripen beautifully and reveal individuality and complexity and are too precious to be lost in a general blend. 4,800 bottles will be produced.

This is deeply coloured, a rich, ruby-cherry. The nose is again high-toned, consistent with the vintage - dark fruit and wood smoke, toasted oak and roasting coffee on the nose, with some herbal refreshment. The palate is rich and rounded, still gaining complexity from extended lees contact, complemented by pepper, wild herbs and crunchy minerals. The structure is firm and grippy, adding an attractive edgy quality and has a long, controlled finish.

**CORNEY & BARROW SCORE**  
(RECOMMENDED DRINKING FROM 2018 – 2028+)

**16.5 - 17+**

**£250/CASE OF 6 BOTTLES, IN BOND UK**  
**£255/CASE OF 3 MAGNUMS, IN BOND UK**

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## ALSO OFFERED FOR EARLIER DRINKING LE CUPOLE, TENUTA DI TRINORO 2012

### 2012 VINTAGE NOTES

*“Ripening continued uninterrupted until mid to 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 12<sup>th</sup> September to 3<sup>rd</sup> October, Cabernet Franc from 12<sup>th</sup> to 21<sup>st</sup> October and Cabernet Sauvignon and Petit Verdot on the 22<sup>nd</sup> and 23<sup>rd</sup>. 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.

### 2012 TASTING NOTES

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#### LE CUPOLE, TENUTA DI TRINORO 2012

Intense plum-cherry in colour, this offers rich, sweet, intense fruit on the nose. There is a harmonious blend of sweet fruit, savoury aromatics and refined minerals, with an almost citric upbeat note and floral elements – very complete, even in relative youth. The palate reflects the aromatics presented on the nose, with good intensity of red and black fruit, hints of espresso coffee and a dash of spice. The term *modern classic* is over-used but, in this case, apt.

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

17+

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

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### 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**

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**OR EMAIL**

**SALES@CORNEYANDBARROW.COM**