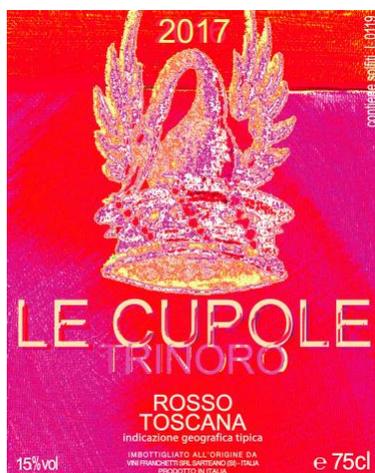




TENUTA DI TRINORO

Tenuta di Trinoro, Le Cupole 2017



Blend: 60% Merlot; 17% Cabernet Sauvignon; 16% Cabernet Franc; 7% Petit Verdot

Vineyard age: 24-26 years

Vineyard area: 22 hectares

Vineyard density: 10,000 vines/Ha

Vineyard altitude: 450-600 m asl

Yield: 50 Hl/Ha

Fertilization: Sheep manure

Treatments: Clay, copper, propolis, grapefruit seed extract

Vinification: Fermentation in stainless steel vats for 12 days

Aging: 8 months in French oak barrels; 11 months in cement tanks

Bottling: Waning moon
February 2019

Production: 69,226 bottles

The second label of Tenuta di Trinoro, Le Cupole was first produced in 1995. It is a blend of Cabernet Franc, Cabernet Sauvignon, Merlot, and Petit Verdot, with percentages varying with each vintage. Fermented in stainless steel and aged in one to three year old barriques and cement, Le Cupole is velvety and approachable. This wine hits the palate with exuberance, full of fleshy, bright fruit, extracted tannins, and rich color.

2017 VINTAGE

2017 was a difficult growing season throughout Italy: the winter was completely dry; the spring brought frost to the valley again after many years; then summer temperatures were exceedingly high, with peaks of 40°C during the day, for three straight months, and little or no refreshment at night, turning the Val d'Orcia into a sort of Sahara. At harvest, the berries were tiny, all skin and seeds and no juice. The resulting wines are like black ink – dense, dark, and closed. They have a density and concentration to them, alongside an unexpected green note; the vines had shut down due to hydric stress, accounting for this strange intersection of slightly under and over ripeness at the same time.

The Cupole is fruity and ripe, with the blend dominated by merlot this vintage. We harvested the merlot September 1-15, the cabernet franc sporadically from September 15 to October 13, the cabernet sauvignon from September 23 to October 24 (the last day of the harvest), and the petit verdot between October 17 and 23.