

Tenuta Di Trinoro

Tenaglia IGT Toscana

2020

Tech Specs

Type:	Red Still Wine
Ingredients:	100% Cab Franc
Region/Subregion:	IT-TO, IGT Toscana
ABV:	14.50%

A closer look...

Total Production:	1,425 bottles
Vineyard:	Val d'Orcia, where Umbria and Lazio meet. 500m A.S.L
Soil:	Produced exclusively with grapes from a single plot of 0.8 hectares. Composed of a thin layer of quartz and limestone.
Age of Vines:	1996
Vineyard Size:	0.8ha
Climate:	The summers are short, warm, and mostly clear and the winters are long, very cold, and partly cloudy. Over the course of the year, the temperature typically varies from 32°F to 87°F and is rarely below 22°F or above 95°F.
Farming Methods:	Grapes are hand-selected and harvested. Treatments used include sheep manure, copper, sulphur, clay, propolis and grapefruit seed extract. 10,000 plants per hectares can be found here.
Fermentation Methods:	Spontaneous fermentation in stainless steel vats for 15 days. 3 Pumping overs per day to maximize the extraction of color and varietal characters. Natural malolactic in big cask and by the end of December the wine is moved in used French oak.
Winemaker:	Franchetti Team: Lorenzo Fornaini and Calogero Portannese.
Elevage:	6 months in French oak barrels; 1 year in cement tanks.

All about this bottle

Campo di Tenaglia has been produced since 2014, exclusively with grapes from a particle of 0.8 hectares characterized by a land over two meters deep, with coarse sand of crushed limestone. The vineyard is located on an open slope facing the sunset at an altitude of about 500 meters.

