



TENUTA DI TRINORO



Tenuta di Trinoro “Le Cupole” Supertuscan

CLASSIFICATION:

Rosso Toscana IGT

GRAPE VARIETIES:

58% Cabernet Franc, 32% Merlot, 6% Cabernet Sauvignon, 4% Petit Verdot.

GROWING LOCATION:

Sarteano (SI), Tuscany, 1500-2000 ft a.s.l.

VINEYARD:

23-25 years old vineyards, surface 54 acres, density 4000 vines/acre, yield 525 gal/acre, SW exposure.

CULTIVATION - HARVEST:

Rows with Guyot system, fertilization with sheep manure and spraying with clay, copper, propolis, grapefruit seed extract, manual harvest with grape selection.

MATURATION AND REFINEMENT:

Fermentation in stainless steel vats for 12 days. Refinement 8 months in French oak barrels of 1, 2 and 3 years old; 11 months in cement tanks. Bottling in April during waning moon.

TASTING NOTES:

“The 2015 Le Cupole feels downplayed next to the other new releases from Tenuta di Trinoro in this exuberant and opulent 2015 vintage. This blend of Bordeaux grapes is slightly more immediate and accessible in approach. That said, it is far more sophisticated and richly textured compared to the great majority of wines from the surrounding hillsides of Tuscany. Black cherry, sweet spice and tarry earth converge on the bouquet. The mouthfeel is slightly sweet and rich in texture.” (Monica Lerner - Le Cupole 2015 - 92pts)

ALCOHOL CONTENT: 14% vol.

RECOMMENDED PAIRINGS: Grilled and roast red-meat, game meat, braised meat, aged cheese.

SERVING TEMPERATURE: 60°-64°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

PRODUCTION: 57.000 bottles (vintage 2015).

RATINGS: Robert Parker vintage 2015 92 pts.



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