



TENUTA DI TRINORO

Tenuta di Trinoro, Le Cupole 2018



Blend: Cabernet Franc 40%- Merlot 37%- Cabernet Sauvignon 13%- Petit verdot 10%

Vineyard age: 25-27years

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: firstly in French oak barrels; then in cement tanks

Bottling: Waning moon
March 2020

Production: 70,000 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.

2018 VINTAGE

After the sweltering summer of 2017, we welcomed the cooler, more even temperatures of 2018 in the valley. As we neared the end of August, we were looking at larger than usual clusters, not too sweet for the period, and unusually soft in their early fruit. Because of these cooler temperatures, the vineyards were able to ripen the fruit and tannins earlier; all of that is usually kept back because of heat in August. The skins, thin as they were, were incredibly forward in color – they stained the fingers! Usually, that happens in mid-October. A strange wind and drop in temperature arrived in the valley between the merlot and the harvest of the rest of the grapes – we had huge clusters for the first time in our history, but the fruit began to lose its swelling, and the berries began to get softer. With this situation, we couldn't yet pick the grapes — they're too flat yet full of sweetness — so we misted the fields to give the grapes the final push, followed by a real rain. Then the sun a bit far in the season, low, orange, saving again until this very last new moon. Everything again became profound and ripe, and we picked. Mysterious for now, fascinating. This vintage will be an original one.