



BIANCO DI TRINORO

Toscana, Italy

Tenuta di Trinoro

www.vinifranchetti.com/tenuta-di-trinoro

Method & Production

Bianco Trinoro is a wine made of 100% Semillon from a tiny parcel of land located in the highest reaches of the Trinoro estate. The plot sits at about 600 meters above sea level and covers 5,141 square meters. The vineyard was planted partially in 2001 and then completed in 2006, with vine stock from Bordeaux; here, as elsewhere on the estate, the vines are densely planted a meter apart in the Bordelais style.

Tasting Notes

Highly aromatic with ripe, fruity notes, balanced by a lovely freshness and acidity that points to great longevity.

“Only in its third year, this Semillon-based white is a relatively new experiment for a vintner who has made important strides in modern Italian red wine. The Tenuta di Trinoro 2019 Bianco di Trinoro is beautifully smooth and silky rich in texture. The intensity of the mouthfeel gives momentum and a lasting flavor profile. Orchard fruit, pear, apricot and fleshy apple segue to a mild point of mineral or crushed stone. The fruit is harvested from one of the estate’s highest plots (at 630 meters in altitude) with sandy soils. Production is only 2,446 bottles.” **93 points, Monica Larner, Wine Advocate**

Food Matching

Fermentation in stainless steel vats for 10 days. Aging in cement tanks.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
TT0519	Bianco di Trinoro	Semillon	2019	12.5%	Cork	6X0.75lt	No	No	No	No