

# Tenuta Di Trinoro Magnacosta IGT Toscana 2020

## Tech Specs

<b>Type:</b>	Red Still Wine
<b>Ingredients:</b>	100% Cab Franc
<b>Region/Subregion:</b>	, IGT Toscana
<b>Sustainable?</b>	Yes
<b>ABV:</b>	13.50%

## A closer look...

<b>Vineyard:</b>	Val d'Orcia, where Umbria and Lazio meet. 500m A.S.L
<b>Soil:</b>	Campo di Magnacosta is a 1.5 hectare parcel of river gravel and silt on the valley's bottom, where an old stream ate into a hill.
<b>Age of Vines:</b>	1994
<b>Vineyard Size:</b>	1.5ha
<b>Climate:</b>	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.
<b>Farming Methods:</b>	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.
<b>Fermentation Methods:</b>	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.
<b>Winemaker:</b>	Franchetti Team: Lorenzo Fornaini and Calogero Portannese.
<b>Elevage:</b>	7 months in French oak barrels; 1 year in cement tanks.

## All about this bottle

Campo di Magnacosta was the first of our three Cabernet Franc Cru born in 2011 from an idea of Andrea Franchetti that was to enhance the characteristics of a precise terroir. Campo di Magnacosta is a 1.5 hectare parcel of river gravel and silt on the valley's bottom, where an old stream ate into a hill. It was planted over 20 years ago with cuttings from a vineyard in Pomerol where Cabernet Franc has grown for three centuries.

