

Tenuta di Trinoro

Campo di Camagi Rosso Toscana IGT



Collezione «I Campi» is a limited-production series of Cabernet Franc that showcases the unique character of three distinct vineyard parcels. The collection began in 2011 with Campo di Magnacosta, when the Cabernet Franc vines had reached maturity and could fully express the personality of their soils. Campo di Tenaglia and Campo di Camagi completed the series in 2014. Campo di Camagi is a 1.5-hectare (3.7-acre) vineyard planted on shallow, stony soils over a layer of quartz and limestone at 550m above sea level. The vines face a challenging environment, struggling to root deeply and competing fiercely for space, which naturally limits yields. The vines are between 29 and 31 years old.

Vinification: Fermentation took place in stainless steel tanks, followed by 8 months in French barriques and 12 months in cement vats.

Grape varieties : 100% Cabernet Franc

Altitude : 550m ASL

Vineyard age : 30-year-old vines

Soil : Shallow, stony soils over a layer of quartz and limestone

Tasting notes :

Elegant and regal in character. Its complex, expansive bouquet opens with deep, dark notes of small berry fruits layered with a broad spectrum of spices. On the palate, it combines intensity with a refined, silky texture. The tannins are firm yet polished, and the finish is long, vibrant, and energetic.

Press Notes

Robert Parker Wine Advocate

2023	96 points
2022	94 points

James Suckling

2023	95 points
2022	94 points

AG Vinous

2023	96 points
2022	95 points

