

## Tenuta di Trinoro

### *Bianco di Trinoro Bianco Toscana IGT*



This 100% Sémillon comes from a small vineyard parcel of sandy soils at 650m above sea level, one of the highest sites on the estate. The vineyard was planted between 2001 and 2006 using grafted material from Bordeaux. In keeping with Trinoro's philosophy, vine density is high, with 10,000 vines per hectare (2,500 per acre).

The first harvest took place in 2008, though the wine was released commercially only with the 2018 vintage.

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**Winemaking:** The grapes are hand-harvested from a small Semillon vineyard of approximately 0.5 hectares (1.25 acres) located at 630 m (2,000 ft) above sea level. **Fermentation:** Lasts around 10 days and takes place partly in stainless steel and partly in small oak casks. The wine then ages in concrete tanks, with selective rackings to remove fine lees.

**Grape varieties :** 100% Sémillon

**Altitude :** 650m ASL

**Soil :** Sandy soils

#### **Tasting notes :**

This wine is driven by a distinct mineral streak, with flavors of grapefruit, pear and quince coming through clearly. A crisp, crunchy texture gives it extra definition and sets it apart, adding energy and grip to the finish.

#### **Press Notes**

##### **Decanter**

2022 94 points

##### **Robert Parker Wine Advocate**

2022 92 points

##### **James Suckling**

2023 93 points

2022 91 points

##### **AG Vinous**

2023 92 points

