

Tenuta di Trinoro

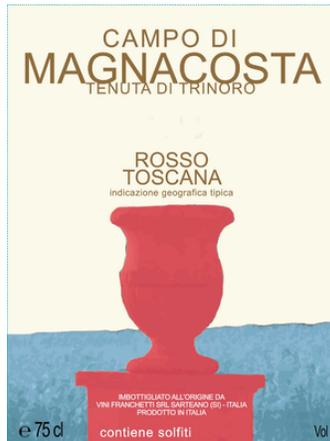
Campo di Magnacosta Rosso Toscana IGT

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 400m ASL

Soil Gravel and limestone soils in the estate's lowest section, where an old stream disappears beneath the surface.



Tasting notes

Shows a pale, luminous color, with a bouquet that opens on ripe, fragrant red fruits, complemented by delicate floral notes of blooming mustard and hints of Mediterranean undergrowth from early summer. On the palate, it is vibrant and fresh, evolving gracefully with a long, layered progression and soft, silky tannins. This Cabernet Franc is finely structured and built to age beautifully.

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Wine Merchants

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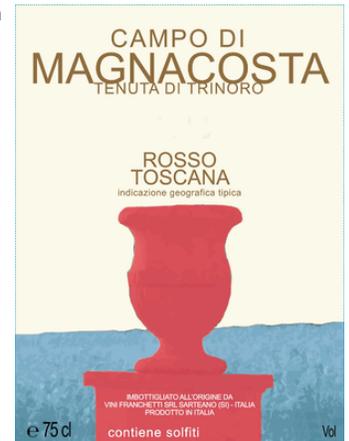
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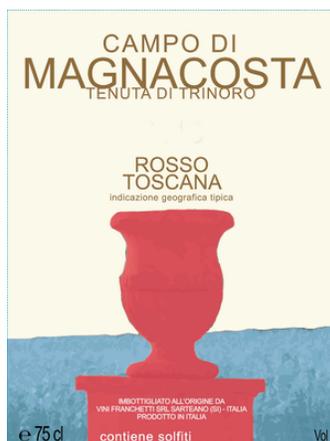
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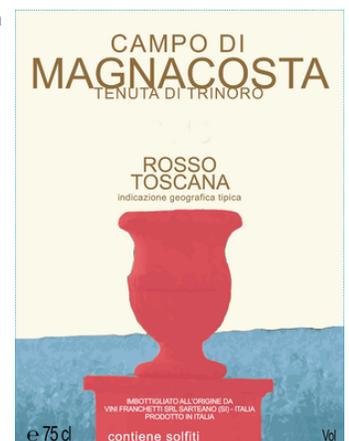
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