

TRINGALI-CASANUOVA

The estate of Antonino Tringali-Casanuova

CASTAGNETO CARDUCCI (Livorno) - Tuscany

The name of the Tringali-Casanuova family is inextricably linked to the history of Castagneto Carducci ever since the middle of the 14th century when, as a direct consequence of the family's prestige and popularity, it had a leading role in the government of the township. In 1639, Count Ugo Della Gherardesca honored the family by making its members eligible for a role in the administration of the affairs of the fiefdom.

The family farm house, now the center of the estate's working operations, was given to the Tringali-Casanuova in 1698 with the name "Casa al Piano." To commemorate these three centuries of continuity in time, the label of the estate's Bolgheri Rosso reproduces the terracotta plaque on the façade of the family dwelling place.

The estate, directed by Alberto Tringali-Casanuova, extends over close to 40 hectares (100 acres) of terrain, 7 of which are planted to Cabernet Sauvignon, Merlot, and Sangiovese and over 17 to groves of Frantoio, Moraiolo, and Leccino olives. The vineyards are cultivated in accordance with the precepts of "integrated" agriculture, and the grapes are fermented with classic techniques aimed at bringing out all of the character, personality, and quality of the grapes which are brought to the cellar. In order to further amplify the territorial character of the wines, only indigenous yeasts are utilized for fermentation. The olives are likewise cultivated with the same care and attention and the fruit harvested by hand; in order to reduce the time between picking and pressing, a certain part of the crop is also machine-harvested in order to deliver only whole and healthy olives to the mill.

Antonino Tringali-Casanuova bases his entire work on the reconciliation of tradition and modern techniques in order to maximize his two guiding objectives: quality and genuineness.



BOLGHERI ROSSO D.O.C.

Produced [20,000 bottle] from a blend of selected Cabernet Sauvignon (40%), Merlot (40%), and Sangiovese (20%) grown in the "Podere Casa al Piano" vineyard, hand-picked and fermented separately, variety by variety, in small stainless steel tanks. The fermentation is maintained at a temperature of approximately 82° Fahrenheit (28° centigrade) and the maceration on the skins last, on average, for ten to twelve days. The malolactic fermentation takes place in stainless steel, where the wine falls clear and bright by a process of natural sedimentation, without the use of any chemical additives. The wine, from vintage 2004, is then aged for 8

months in new barriques, bottled without filtration, and then aged, at a minimum, for a further eight months in bottle. To bring out all of the wine's aromatic richness, it should be decanted at least a half hour in advance. Serve at a temperature of 65° Fahrenheit (18° centigrade) in stemware designed for full-bodied red wines.

BOLGHERI ROSSO SUPERIORE D.O.C. -

First vintage is 2005. It will be released in 2008. Produced 3,600 bottles.

Cabernet Sauvignon 80%. Merlot 20%. - One year of aging in new barriques and one year in bottle.