

# TRINGALI-CASANUOVA

<b>Property Name:</b>	Patrimonio Tringali-Casanuova	<b>Region:</b>	Tuscany	<b>Total size:</b>	40 hectares (98,77 acre)
<b>Established:</b>	1698	<b>Province:</b>	Livorno	<b>Total vineyards:</b>	7 hectares (17,25 acre)
<b>Township:</b>	Castagneto Carducci	<b>Wine area:</b>	Bolgheri D.O.C.	<b>Years planted:</b>	2000
<b>Owner's name:</b>	Antonino Tringali-Casanuova	<b>Enologist:</b>	Barbara Tamburini	<b>Re-planting:</b>	Only if necessary
<b>Tot. Production:</b>	32,000 bottles	<b>Agronomist:</b>	Fabio Burrioni	<b>Soil:</b>	Light textured, deep and well drained
<b>Territory &amp; Locality:</b>	Nearby Castagneto Carducci, in the middle of Bolgheri DOC	<b>Gen. Manager:</b>	Antonino Tringali-Casanuova	<b>Yield x vine:</b>	1,2 kg./vine
<b>Elevation:</b>	55 m.	<b>Cellar Capacity:</b>	80,000 liters	<b>Density:</b>	5.500-6.500 vines/ha.
<b>First Traded:</b>	2002	<b>Harvesting:</b>	By hand	<b>Training:</b>	Spurred Cordon

## NOTES:

Tringali-Casanuova Estate is located in the countryside on the slopes of the charming town of Castagneto Carducci, right in the middle of the DOC Bolgheri territory. Small but very prestigious area of 3.000 acres only, this land became well famous around the world thanks its great red wines such as Sassicaia, produced by the Mario Incisa Della Rocchetta genius and the others such as Ornellaia, produced by Frescobaldi. The Tringali-Casanuova family have an historical tradition in local farming, the Estate extends about 100 acres including the vineyard of Casa al Piano and the vineyard of Vigna Paterna at the bottom of the hill of Castagneto Carducci, cultivated varieties are Cabernet Sauvignon, Merlot and Sangiovese. The Farm produce also Extra Virgin Olive Oil by 47 acres of olives-groves.

<u>WINES</u>	<u>CLASSIFICATION, FERMENTATION &amp; AGING</u>	<u>GRAPES</u>	<u>AVG. PROD.</u>
<b>BOLGHERI ROSSO</b> 13,5 % alc/vol	<b>BOLGHERI ROSSO DOC</b> The fruit comes from the vineyard of Vigna Paterna on the terraces of the hill of Castagneto Carducci and from Casa al Piano vineyard. The grapes are selected and hand harvested then softly pressed in pneumatic press. Fermentation takes place separately for each variety in temperature-controlled stainless steel tanks at maximum 30 C° and maceration on the skins lasts around two weeks. Malolactic fermentation in tanks. Elevation in new French barriques for 8 months and minimum 8 month in bottle.	60 % Cabernet Sauvignon, 40% Merlot	20,000 bottles
<b>BOLGHERI ROSATO</b> 13,5 % alc/vol	<b>BOLGHERI ROSATO DOC</b> This wine is made entirely from grapes grown in the Vigna Paterna vineyards on foots of Castagneto Carducci hill. Hand harvested grapes are manually selected. Vintage for Merlot happen in one day in September and in October for Cabernet Sauvignon and Sangiovese. Grapes are very softly pressed, and after one night of maceration on the skins, the must complete alcoholic fermentation in stainless steel tanks at 18 °C for 3 weeks. The wine is then left in tanks to mature during winter for 4 month, being bottled in the next spring after vintage and held in the winery's cellar for an additional 2 months before release.	40% Merlot 40% Sangiovese 15% Cabernet Sauvignon 5% Syrah	3,600 bottles
<b>SANGIOVESE ROSSO DI TOSCANA</b> 12,5% alc/vol	<b>SANGIOVESE IGT TOSCANA</b> Sangiovese grapes of Casa al Piano vineyard are manually selected and hand picked in crates. Harvest happen in October when Sangiovese reach full phenolic maturation of grapes. After a soft pressing, the must and the skins fermented at 28 °C in stainless steel. After malolactic fermentation in tank, wine rest in French oak barriques for 6 month and aged in bottles minimum further 6 months before cellar release.	100% Sangiovese	8,000 bottles