

Villa di Trefiano,
Carmignano Riserva 2015
Carmignano, Tuscany, Italy



PRODUCER

Villa di Trefiano is situated in the Carmignano DOCG, 24 kilometres north west of Florence. The Villa was built by the architect Buontalenti during the 15th Century for the Rucellai family, at the time secretary to the Medicis, and is in classic Renaissance style. Before the construction was finished the Rucellais lost the favour of the Tuscan Grand Dukes and were sent to exile so the Villa was never completed. During the 1920s the Villa was bought by the owners of Capezzana: the Contini Bonacossi family. The vineyards are run and the estate managed by Benedetta Contini Bonacossi.

VINEYARDS

The Villa is surrounded by five hectares of vineyards which are located in the Carmignano DOCG. The Villa di Trefiano is a blend of 80% Sangiovese, 10% Canaiolo and 10% Cabernet Sauvignon. The vineyards are situated at approximately 200 metres above sea level, facing south, south-east and south-west. Soils are schistous clay with limestone. The vines are planted at a density of 4,440 per hectare and are cordon spur trained.

VINTAGE

The very wet winter of 2015 enabled vines to access considerable deep-seated water reserves during the spring, facilitating budding and flowering which lasted until the beginning of June. The particularly favourable climate during the summer ensured that all subsequent phenological stages, from fruit set to maturity, developed evenly. The hot temperatures in July were mitigated by some timely thunderstorms, while a sunny and quite breezy August allowed the grapes to reach a perfect phenolic ripeness. Harvest throughout September and the first week of October was facilitated by numerous sunny days, interspersed with sporadic rainfall. 2015 was a memorable vintage with wines exhibiting balance, great structure and intense aromas.

VINIFICATION

Fermentation lasted seven days and took place in temperature controlled stainless steel tanks. Temperatures did not exceed 28°C during fermentation. After 13 days of maceration the wine was aged for 24 months in French tonneaux barrique, a mixture of new and up to 2-year old oak.

TASTING NOTES

This wine is deep ruby red in colour. On the nose, there are refined notes of cherry and cassia with herbal notes and spice. Structured yet elegant, a wine of great finesse, the Trefiano is opulent with soft supple tannins and a delicious ripe fruit character on the finish.

Grape Varieties	80% Sangiovese 10% Cabernet Sauvignon 10% Canaiolo
Winemaker	Benedetta Contini Bonacossi
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.26g/L
Acidity	5.5g/L
Wine pH	3.63
Notes	Certified Organic, Vegetarian, Vegan