






PATRIMONIO TRINGALI-CASANUOVA

Farm's name:	Patrimonio Tringali-Casanuova	Region:	Toscana	Total surface:	25 hectares
City:	Castagneto Carducci	Province:	Livorno	Vineyard total surface:	4 hectares
Owner:	Antonino Tringali-Casanuova	Wine area:	Bolgheri DOC	Soil:	Middle textured, well-drained soil. Deep and rich soil with modest presence of skeletal and clay soil.
Total production:	250 hectolitres	Oenologist:	Barbara Tamburini	Grapes yield:	1 kg per vine
Land and location:	Near Castagneto Carducci, in the middle of Bolgheri DOC land	Agronomist:	Fabio Burrone	Density:	6,000 vines per hectare
Height:	55 m above sea level.	General manager:	Antonino Tringali-Casanuova	Harvesting:	manual harvesting
		Wine cellar capacity:	700 hectolitres		

The name of the Tringali-Casanuova family is linked to the agrarian history of Castagneto Carducci even since the first middle of the 14th century, where because of her social and financial position, had a leading role in the government of the township. In 1698, the family farm house, now the center of the estate's working operations, was given to the Tringali-Casanuova family by Guido Alberto Della Gherardesca with the name of „Casa al Piano“. To commemorate this long history, the label of the Bolgheri Rosso reproduces the plaque on the façade of the „Casa al Piano“ family dwelling place. The estate, directed by Antonino Tringali-Casanuova, extends over close to 25 hectares to the Casa al Piano farm, 4 of which are planted to Cabernet Sauvignon, Merlot and Sangiovese vineyards and 12 hectares to groves of Frantoio, Moraiolo and Leccino olives. The vineyards and the vinification are likewise cared according to the classic agronomical and oenological basis that refer to techniques aimed at the highest appreciation of the valuable characteristics of the grapes in the cellar.

PRODUCT	CLASSIFICATION, FERMENTATION AND RIPENING	VINE / VARIETY	AVERAGE PRODUCTION
	Renzo - Bolgheri Superiore DOC The grapes are selected and hand-picked in the vineyard, fermentation at 30 ° C, maceration on the skins for 20 days, malolactic fermentation in steel tanks and aged for 18 months in French barriques.	80% Cabernet Sauvignon, 20% Merlot	2,800 Bordolese bottles 200 Magnum
	Bolgheri Rosso - Bolgheri DOC Grapes selection, manual vintage into boxes, separated fermentation in steel tanks for about 16 days, cold and malolactic devatting in tank and 12-month aging in French barriques. Other 12-month age in the bottle.	60% Cabernet Sauvignon, 40% Merlot	9,000 Bordolese bottles
	Bolgheri Rosato - Bolgheri DOC Manual vintage, skin extraction for one night, 18° fermentation for 20 days, 5-month ripening in steel tank exposed to the winter temperature range, 2-month aging in bottle.	50% Cabernet Sauvignon 45% Merlot 5% Sangiovese	5,000 Bordolese bottles
	Sangiovese di Toscana - Toscana I.G.T. Manual vintage into boxes, alcoholic fermentation in tank at 28°C, moderate skin maceration and cold devatting, Malolactic fermentation in steel tank, 6-month ripening in barrels, aging in bottle for at least 6 months.	100% Sangiovese	10,000 Bordolese bottles 1,500 double Bordolese bottles
	Olio extravergine di oliva Harvest starts at the end of October till the second half of November: right time for getting the green, tasty, fruity and stable over the time oil. At the end of every day, the daily output is transferred to the mill where olive oil is extracted within 24 hours to preserve the fruit fragrances. Oil is kept at the farm centre where it decants naturally to remove remaining suspended particles of pulps.	Varieties: 60% Frantoio 35% Moraiolo 5% Leccino and other local varieties	8,000 litres