

Tenuta Fratini Clinio Toscana IGT 2023



Region

Bolgheri is a relatively young yet prestigious Italian appellation in the Maremma on the Tuscan coast, just south of Livorno and named after a town in the region's north. It is best known for deeply coloured, supple yet age-worthy red wines based on Bordeaux grape varieties. The area rose to fame after a 1978 blind tasting in which Sassicaia, from Tenuta San Guido, outperformed several top Bordeaux wines. This sparked worldwide interest and led to the rise of `Super Tuscan` wines, which at the time could only be labelled as table wine. Bolgheri was granted DOC status in 1994. Today, its coastal influence, diverse soils and precise winemaking produce wines that rival top Bordeaux blends while retaining a distinctively Italian character, making them highly prized by collectors.

Producer

The Fratini Family, who founded and later sold, Tenuta Argentiera in Bolgheri in 1999, purchased in 2016 a new 1100-hectare estate. Their new project involved a construction of a new state of the art winery and electromagnetic survey to identify 28ha the best plots to show the most suitable soil types, textures, rootstocks and clones. These vineyards are located in the southernmost part of Bolgheri on a plateau ranging between 100 to 280 meters above sea level, just two kilometres away from the Mediterranean Sea. This is a unique area of Bolgheri DOC, combining the characteristics of the hillside terrain, with proximity to the sea. Meticulous attention to detail characterises every stage of production to the cellar, which benefits from the expertise of Eric Boissenot, the winemaker for four of Bordeaux's first growth Chateau.

Tasting Notes

The grapes come from a vineyard on the last slopes of the metalliferous hills, 150 meters above sea level. An intense ruby red in the glass, it releases lovely notes of bright red fruit and wild strawberries; a balsamic and ethereal hint of violets and dried peonies completes the complex and elegant bouquet. Juicy, with pronounced and firm tannins, this still-young wine is supported by good acidity and a savory, saline note. Forest floor and eucalyptus notes emerge for each sip, extending the never ending taste.

Food

Serves best pasta dishes such as pappardelle with ragu, mushroom risottos or roast duck.

Technical Information

Country	Italy	Dry/Sweet Style	Dry
Region	Bolgheri	Alcohol Content	14%
Grape(s)	Merlot (45%) Cabernet Franc (40%) Cabernet Sauvignon (15%)	Closure Style	Cork
Type	Red	Organic/Biodynamic	No
Style	Smooth	Allergens	Milk: No Egg: No
Oaked Style	Oaked	Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes
Body Style	Full bodied		
Sustainable	No		



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk