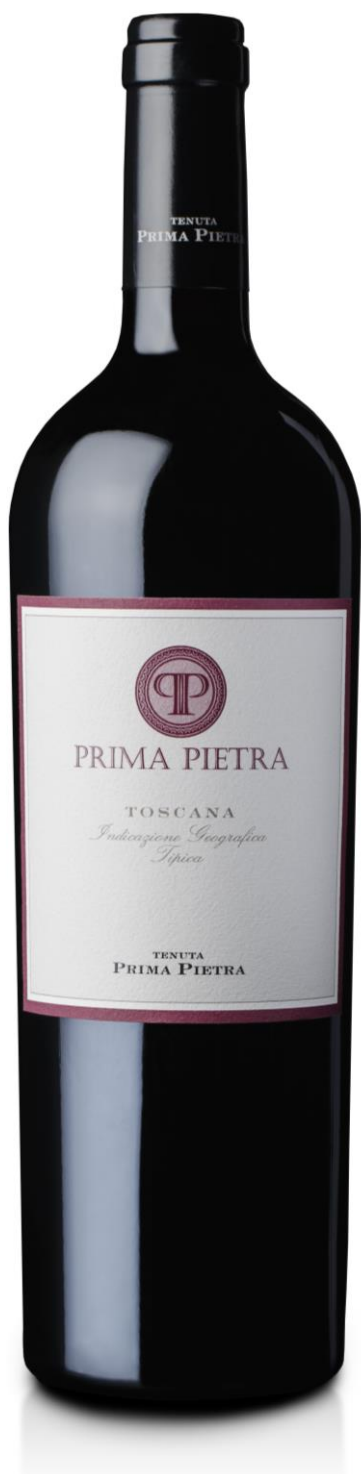




TENUTA  
PRIMA PIETRA

## PRIMA PIETRA 2015

*Prima Pietra 2015 is Personality and Persistence, due to the uniqueness of the height of the vineyards. It is characterized by a great verticality and interesting body. The nose is ample and persistent, with crisp and deep fragrances of red berry fruits, refreshed by a pleasant balsamic finish. In the mouth it is complex, but silky on the palate with a great persistence that ends with important sapid hints. The tannins are elegant and velvety, with great structure and elegance.*



**Appellation:** Toscana IGT **Grapes:** 50% Merlot, 30% Cabernet Sauvignon, 10% Cabernet Franc, 10% Petit Verdot

**Harvest period:** Merlot: mid-September, Cabernet Franc and Petit Verdot: end of September Cabernet Sauvignon: beginning of Oct.

**Soil profile:** Abundant pebble-gravel, iron-rich clays

**Elevation:** 450 metres

**Training system:** Guyot

**Vineyard density:** 9,600 vines/ha

**Vineyard yield:** 50 q/ha **Vinification:** 20 days in 22hl conical steel and concrete vats, at a temperature of 28°C, separately for each grape variety

**Maturation:** 18 months in French oak barriques, 50% new. For the first 10 months each grape variety ages separately, afterwards the blend is created and it continues the maturation for 8 more months.

**Production:** 40.000 bottles in 0.75 ℓ, 1.5 ℓ and 12 ℓ formats.

### 2015 VINTAGE

**Growing year:** A perfect year. The mildest of winters, albeit with a few dry and gelid days, allowed perfect stasis in the vineyard. A normal spring led to timely budbreak and flowering as well as the development of well-defined, regular foliage. The summer proved very dry and hot, especially in July. The groundwater and rainfall in the first ten days in August enabled exceptionally normal ripening of the grapes with excellent acidity and a large quantity of tannins. The harvest proved optimal, with a September with high day-night temperature ranges, bringing the tannins to total maturation.

Prima Pietra 2015 wines are energetic expressions of this outstanding year. The finest varietal expressions, excellent structure and incredible balance.

**Alcohol content:** 14%



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<b>Nome azienda :</b>	Tenuta Prima Pietra	<b>Owner:</b>	Massimo Ferragamo
<b>Adress:</b>	Località I Prati, 56046 Riparbella (PI)	<b>Enologist:</b>	Cecilia Leoneschi
<b>Telephone:</b>	+39 0577 1913 286	<b>Founding year:</b>	2002
<b>Sito internet:</b>	<a href="http://www.tenutaprimapietra.com">www.tenutaprimapietra.com</a>	<b>Vineyard:</b>	11 hectares
<b>E-Mail:</b>	<a href="mailto:wine@castigliondelbosco.com">wine@castigliondelbosco.com</a>	<b>Annual Production:</b>	40.000
		<b>Farming:</b>	Organic certified

#### Tenuta Prima Pietra

Tenuta Prima Pietra is the second vineyard property of Massimo Ferragamo, acquired in 2002. It is located in Riparbella – which is north of Bolgheri - on the Tuscan coast.

The wine-estate stretches over 200 hectares of land; 11 are dedicated to the vineyard and the rest is covered by forest. The vineyard is planted with Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot grapes, and it is 450 meters above sea level, facing south/south-west - therefore it has great exposure, and it is the highest vineyard on the Tuscan Coast.

The constant breezes coming from the sea ensure great thermal excursion, which is very important for the aromas of the wine, and for a gradual maturation of the grapes.

Grapes are grown organically and harvested, as well as pruned and collected, by hand.

#### Prima Pietra

Prima Pietra is the only wine produced on the property, a cuvée of Merlot, Cabernet Franc, Cabernet Sauvignon and Petit Verdot.

Prima Pietra is structure and elegance personified; an eloquent expression of the exceptional quality of its terroir. The bouquet is full and nearly endless, with fragrances of wild red berry melding into delicate notes of spice. The palate is complex, displaying impressive depth and tannins that are dense, smooth, and glossy. It ages in barrique for 18 months.

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