



TENUTA
PRIMA PIETRA

PERMASSIMO 2015

Permassimo 2015 is Elegance and Intensity. Great varietal expressions, fine structures and incredible persistence. Excellent coloring intensities and superb structure. Permassimo is a wine with extraordinary character.



Vineyard

Appellation:	Toscana IGT
Blend:	80% Cabernet Sauvignon, 15% Cabernet Franc e 5% Merlot
Harvest Time:	Merlot: second half of September. Cabernet Franc: beginning of October. Cabernet Sauvignon: mid of October.
Altitude:	450 m.s.l.m.
Soil:	Abundant pebble-gravel and iron-rich clays
Vine training:	Guyot
Density:	9.600 plants / ha
Yield:	50 q / ha

Vinification

Vinification:	20 day in stainless steel tanks and concrete casks at a temperature of 28°C. Separately for each grape variety.
Maturation:	18 months in French oak barriques, 50% new. During the first 10 months each grape variety ages separately. For the last 8 months, once the blend is created, the grape varieties age together.
Alcohol content:	14%
Production:	2.674 0,75ℓ bottles and 50 magnums

Characteristic of the vintage

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.

Tasting notes

A bright ruby red wine with hints of garnet. Intense and pungent wine, with crunchy and crispy red berry fruits, refreshed by a balsamic finish. On the palate it is complex and structured, balanced and with great persistence. The tannins are velvety and elegant.