



TENUTA  
PRIMA PIETRA

## PERMASSIMO 2016

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



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### **Vineyard**

<b>Appellation:</b>	Toscana IGT
<b>Blend:</b>	78% Cabernet Sauvignon, 15% Cabernet Franc e 7% Merlot
<b>Harvest time:</b>	Merlot: second half of September Cabernet Franc: end of September Cabernet Sauvignon: first half of October
<b>Elevation:</b>	450 m a.s.l.
<b>Soil:</b>	Abundant pebble-gravel and iron-rich clays
<b>Vine training:</b>	Guyot
<b>Density:</b>	9.600 plants / ha
<b>Yield:</b>	50 q / ha

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### **Vinification**

<b>Vinification:</b>	20 day in stainless steel tanks and concrete casks at a temperature of 28°C. Separately for each grape variety.
<b>Maturation:</b>	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.
<b>Alcohol Content:</b>	14%
<b>Production:</b>	2.580 0,75ℓ bottles and 100 1,5ℓ magnums

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### **Characteristic of the vintage**

A perfect year. The seasonal trend was quite regular, but as an exception for the area surrounding the harvest at Prima Pietra was postponed thanks to the cool September and the excellent temperature that led to a slow but complete ripening. Prima Pietra 2016 has great varietal expressions, excellent structures and an incredible balance.

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### **Tasting notes**

Permassimo 2016 appears with an intense ruby red colour. On the nose it expresses itself with intense hints of ripe red fruits, wild berries, aromatic herbs and toasted almonds. On the palate, the sip is rich and complex, and it shows a structured body and great acid component. It progresses on notes of dried fruit, with a deep, elegant and persistent finish.