



TENUTA
PRIMA PIETRA

PERMASSIMO 2017

Permassimo 2017 is Elegance, Complexity and Finesse. Great varietal expressions and incredible persistence. Excellent colouring intensities and superb structure. Permassimo is a wine with extraordinary character.



Vineyard

Appellation:	Toscana IGT
Blend:	83% Cabernet Sauvignon, 15% Cabernet Franc e 2% Merlot
Harvest time:	Merlot: second half of September Cabernet Franc: end of September Cabernet Sauvignon: first half of October
Elevation:	450 m a.s.l.
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:	2.466 0,75ℓ bottles and 100 1,5ℓ magnums

Characteristic of the vintage

The 2017 harvest began approximately one week earlier than average, but with a positive “delay” compared with the other wine regions along the Maremma coast, thanks to the privileged position enjoyed by the Riparbella area and Tenuta Prima Pietra in particular. Summer proved hot and sunny, albeit with some rain, especially in August. The considerable day-night temperature ranges in September allowed the individual varietals to ripen in a balanced way without the overdevelopment of sugar content.

Tasting notes

Permassimo 2017 is an elegant and austere wine. This wine is intensely marked and has a vibrant color. On the nose it expresses fleshy and juicy red berry fruits with earthy, herbaceous and mineral notes. On the palate, the sip is fine and complex. The most expert palates will find in this wine the perfect expression of a varietal authenticity finely expressed in the glass.