



TENUTA  
PRIMA PIETRA

## PERMASSIMO 2019

*Permassimo 2019 is Elegance and Intensity, with great variety of expression. The wine is soft in the mouth, a typical characteristic of a Cabernet Franc matured slowly in cool climatic conditions.*



### *Vineyard*

<b>Appellation:</b>	Toscana IGT
<b>Grapes:</b>	100% Cabernet Franc
<b>Harvest period:</b>	End of September
<b>Elevation:</b>	450 m a.s.l.
<b>Soil profile:</b>	Abundant pebble-gravel, iron-rich clays
<b>Training system:</b>	Guyot
<b>Vineyard density:</b>	9.600 plants/ha
<b>Vineyard yield:</b>	50 q/ha

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### *Vinification*

<b>Vinification:</b>	20 days in stainless steel tanks and concrete yeast at a temperature ore 28°C,
<b>Maturation:</b>	24 months in French oak barriques, 50% new.
<b>Alcohol content:</b>	14%
<b>Production:</b>	2733 bottles in 0.75 l

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### *Growing year*

An exceptional year, characterized by great varietal expressions. Drier winter than the average and regular spring brought an excellent vegetative recovery of the vines, late thanks to the particularly cool month of May. The outstanding vegetative balance has contributed to slow and regular ripening during the dry but not excessively hot summer. A perfect climate with rains of late summers not too abundant, opened the door to a vintage of exceptional quality. Quantity limited by the smaller weight of the bunches.

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### *Tasting Notes*

In the glass the wine is rich. On the nose there is an explosion of sensations and scents in rapid succession. Violets provide the backdrop to a bouquet of perfectly ripe dark berry fruits such as Blackberries and Plums, paving the way for tertiary scents that evolve as the wine remains in the glass. In the mouth, freshness and liveliness, counterbalance a beautiful and rich extractive complexity. Tannins prove extremely evolved and velvety. Very persistent finish. Wine suitable for long bottle aging.