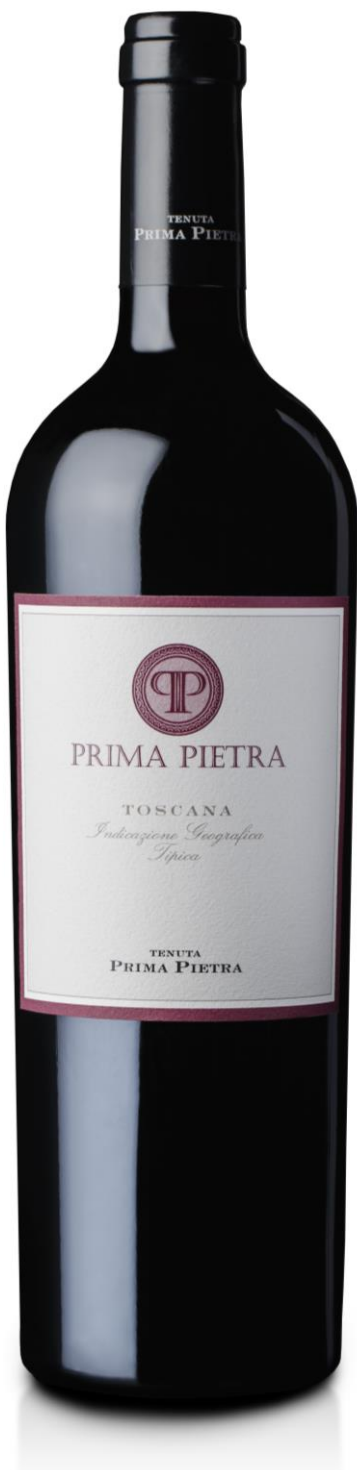




TENUTA  
PRIMA PIETRA

## PRIMA PIETRA 2012

*Sourced from our estate located in Riparbella, on the Tuscan coast, 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 extractive depth and tannins that are dense, smooth, and glossy.*



<b>Appellation:</b>	Toscana IGT
<b>Growing year:</b>	After a winter with colder temperatures than regular, the budding started. The end of spring and summer months were warm and dry, resulting in a limited growth of the grapes and a low production per plant. The quality instead was very high with good acidity and very importantly, great quality of tannins. The harvest began and was concluded 10 days earlier than average.
<b>Grapes:</b>	50% Merlot, 30% Cabernet Sauvignon, 10% Cabernet Franc, 10% Petit Verdot
<b>Harvest period:</b>	Merlot: Second half of September; Cabernet Franc and Petit Verdot: first days of October; Cabernet Sauvignon: mid-October
<b>Soil profile:</b>	Abundant pebble-gravel and iron-rich clays
<b>Elevation:</b>	340 - 450 metres
<b>Training system:</b>	Guyot
<b>Vineyard density:</b>	9,600 vines/ha
<b>Vineyard yield:</b>	50 q/ha
<b>Vinification:</b>	20 days in conical wooden vats, at a temperature of 28°C, separately for each grape variety
<b>Maturation:</b>	18 months in French oak barriques, 50% new
<b>Production:</b>	10.000 btls in 0,750 and 1,5 L formats