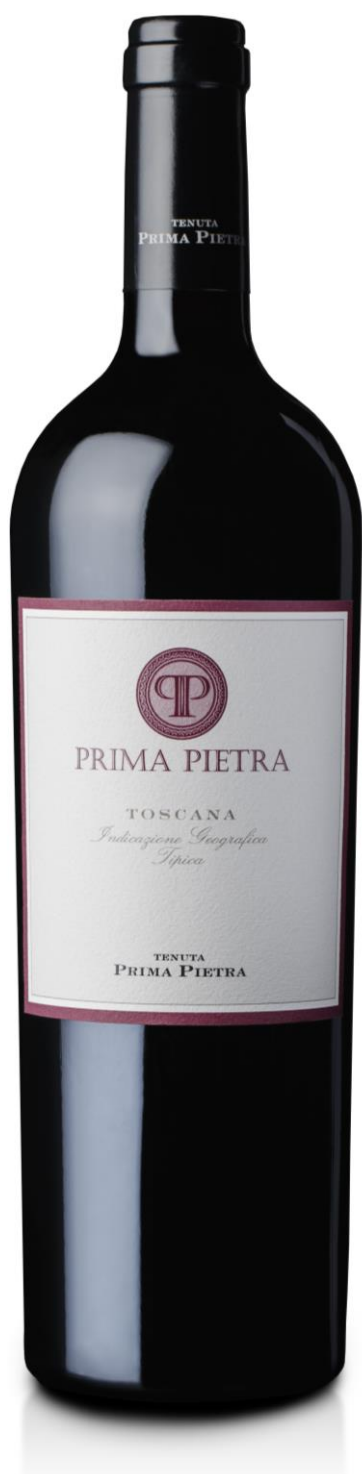




TENUTA  
PRIMA PIETRA

## PRIMA PIETRA 2013

*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 depth and tannins that are dense, smooth, and glossy.*



Appellation:	Toscana IGT
Grapes:	50% Merlot, 30% Cabernet Sauvignon, 10% Cabernet Franc, 10% Petit Verdot
Harvest period:	Merlot: mid-September, Cabernet Franc and Petit Verdot: end of September Cabernet Sauvignon: beginning of Oct.
Soil profile:	Abundant pebble-gravel, iron-rich clays
Elevation:	450 metres
Training system:	Guyot
Vineyard density:	9,600 vines/ha
Vineyard yield:	50 q/ha
Vinification:	20 days in 22hl conical steel and concrete vats, at a temperature of 28°C, separately for each grape variety
Maturation:	18 months in French oak barriques, 50% new. For the first 10 months each grape variety ages separately, afterwards the blend is created and it continues the maturation for 8 more months.
Production:	40.000 bottles in 0,750 and 1,5 l formats.

### 2013 VINTAGE

**Growing year:** The vintage 2013 represents the most typical maturation features that characterize each variety: fruity and round for Merlot, intense and rich for Cabernet Sauvignon, harmonious and elegant for Cabernet Franc, thick and intense for Petit Verdot. The annual rainfall reached 620 mm, and was well distributed throughout the year: more abundant during the vegetative growth, less frequent during the ripening of the fruit, and abundant again after the harvest. In August and September a temperate climate enabled gradual and continuous maturation as well as finesse and persistence of aroma. The delay in harvesting (10 days) further enhanced the influence of terroir, giving a great complexity to the grapes.

**Alcohol content:** 13,5%