



TENUTA
PRIMA PIETRA

PRIMA PIETRA 2014

This vintage of our Supertuscan Prima Pietra is characterized by an exceptional expression of the terroir. In the nose it is elegant, with crispy and fresh red berried fruit. It has a remarkable and pleasant drinkability it has interesting verticality with refreshing acidity with smooth but glossy tannins.



Appellation:	Toscana IGT
Grapes:	50% Merlot, 30% Cabernet Sauvignon, 10% Cabernet Franc, 10% Petit Verdot
Harvest period:	Merlot: mid-Sept. Cabernet Franc and Petit Verdot, end-Sept. Cabernet Sauvignon, beginning of October
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.

GROWING YEAR

The 2014 vintage was an odd year in terms of the microclimate. A hot, rainy winter was followed by a mild spring. This vintage's most distinguishing time was in July, when the weather proved cool and extremely wet throughout the month, slowing down the development of the grapes. Prima Pietra vaunts a privileged position, at a high altitude interspersed with sea breezes. The summer rain did not cause any deterioration in the healthiness of the grapes, which continued to ripen slowly and consistently in a more normal August.

The harvest was late when ripening was even and regular. The organoleptic properties of the vintage are felt in the wine's freshness. Fruity and spiced nuances, typical of cooler years and slow ripening, triumph over a more muscular and full-bodied expression. A pleasurable acidity runs through Prima Pietra, which is elegant and enjoyable on the palate.

Alcohol content: 14%



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Nome azienda :	Tenuta Prima Pietra	Owner:	Massimo Ferragamo
Adress:	Località I Prati, 56046 Riparbella (PI)	Enologist:	Cecilia Leoneschi
Telephone:	+39 0577 1913 286	Founding year:	2002
Sito internet:	www.tenutaprimapietra.com	Vineyard:	11 hectares
E-Mail:	wine@castigliondelbosco.com	Annual Production:	40.000
		Farming:	Organic certified

Tenuta Prima Pietra

Tenuta Prima Pietra is the second vineyard property of Massimo Ferragamo, acquired in 2002. It is located in Riparbella - which is north of Bolgheri - on the Tuscan coast.

The wine-estate stretches over 200 hectares of land; 11 are dedicated to the vineyard and the rest is covered by forest. The vineyard is planted with Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot grapes, and it is 450 meters above sea level, facing south/south-west - therefore it has great exposure, and it is the highest vineyard on the Tuscan Coast.

The constant breezes coming from the sea ensure great thermal excursion, which is very important for the aromas of the wine, and for a gradual maturation of the grapes. Grapes are grown organically and harvested, as well as pruned and collected, by hand.

Prima Pietra

Prima Pietra is the only wine produced on the property, a cuvée of Merlot, Cabernet Franc, Cabernet Sauvignon and Petit Verdot.

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. It ages in barrique for 18 months.

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