



TENUTA
PRIMA PIETRA

PRIMA PIETRA 2016

Prima Pietra 2016 is Personality and Persistence, due to the uniqueness of the height of the vineyards. It is characterized by a great verticality and interesting body. Making a wine elegant and velvety, with great structure and elegance.

Vineyard

Appellation:	Toscana IGT
Grapes:	47% Merlot, 30% Cabernet Sauvignon, 13% Cabernet Franc e 10% Petit Verdot
Harvest period:	Started on September 23 rd with Merlot and finished on October 11 th with Cabernets
Elevation:	450 m a.l.m.
Soil profile:	Abundant pebble-gravel, iron-rich clays
Training sistem:	Guyot
Vineyard density:	9.600 plants/ha
Vineyard yield:	50 q/ha

Vinification

Vinification:	20 days in stainless steel taks and concrete vasts at a temperature ore 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
Alcohol content:	14%
Production:	33.000 bottles in 0.75 ℓ

Growing year

A perfect year. The seasonal trend was quite regular, but as an exception for the area surrounding the harvest at Prima Pietra was postponed thanks to the cool September and the excellent temperature that led to a slow but complete ripening. Prima Pietra 2016 has great varietal expressions, excellent structures and an incredible balance.

Tasting Notes

A great ruby red wine with bright aromas of crisp dark berries, spices, blackberry and a hint of refreshing herbs. It is a full body, complex wine with very elegant and fine tannins and a persistent and flavourful finish.

