



TENUTA
PRIMA PIETRA

PRIMA PIETRA 2017

Prima Pietra 2017 is Elegance and Balance, with an excellent Longevity. Incredible varietal expressions, great refinement and excellent characteristics especially in Cabernets. Ideal coloring intensity and excellent structure.

Vineyard

Appellation:	Toscana IGT
Grapes:	47% Merlot, 30% Cabernet Sauvignon, 13% Cabernet Franc e 10% Petit Verdot
Harvest period:	Started on September 6 th with Merlot and finished on the 26 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

The 2017 harvest started earlier than the usual, but with a positive "delay" compared to the other wine-growing areas of the coast, thanks to the privileged position of Tenuta Prima Pietra. The summer was hot and sunny but mitigated by some rain especially in August. The good temperature ranges in September allowed the single varieties to complete ripening without disproportions and without excesses in sugar gradations.

Tasting Notes

A lively and bright color in the glass. It expresses persistent aroma on the nose, with crunchy and deep fragrances of red berries, refreshed by a pleasant balsamic finish. In the mouth it is refined, elegant and complex, silky on the palate with a great persistence. Velvety, structured and balanced tannins.

