



TENUTA  
PRIMA PIETRA

## PRIMA PIETRA 2019

*Prima Pietra 2019 is Balance and Longevity, with an excellent Elegance. Complex and with unique persistence, fine and harmonious with excellent extractive mass. Velvety and smooth tannins, with superb longevity.*

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### **Vineyard**

<b>Appellation:</b>	Toscana IGT
<b>Grapes:</b>	50% Merlot, 30% Cabernet Sauvignon, 10% Cabernet Franc e 10% Petit Verdot
<b>Harvest period:</b>	Started on September 19 <sup>th</sup> with Merlot and finished on October 5 <sup>th</sup> with Cabernets
<b>Elevation:</b>	450 m a.s.l.
<b>Soil profile:</b>	Abundant pebble-gravel, iron-rich clays
<b>Training system:</b>	Guyot
<b>Vineyard density:</b>	9.600 plants/ha
<b>Vineyard yield:</b>	50 q/ha

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### **Vinification**

<b>Vinification:</b>	20 days in stainless steel tanks and concrete yeast at a temperature ore 28°C, separately for each grape variety.
<b>Maturation:</b>	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
<b>Alcohol content:</b>	14%
<b>Production:</b>	33.000 bottles in 0.75 ℓ

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### **Growing year**

An exceptional year for each of the individual varieties characterized by great varietal expressions. Drier winter than the average and regular spring brought an excellent vegetative recovery of the vines, late thanks to the particularly cool month of May. The outstanding vegetative balance has contributed to slow and regular ripening during the dry but not excessively hot summer. A perfect climate with rains of late summers not too abundant, opened the door to a vintage of exceptional quality. Quantity limited by the smaller weight of the bunches

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### **Tasting Notes**

In the glass it is clear and lively. The nose is broad and persistent with notes of red berries with delicate spicy notes and a balsamic finish. In the mouth it is complex, with great extractive richness, rich in soft, thick but velvety tannins.

