



TENUTA
PRIMA PIETRA

PRIMA PIETRA 2020

Prima Pietra 2020 is truly born from its vintage, illustrating the year's balanced growing conditions, and thus allowing the vineyard's unique terroir and altitude to be expressed.

Vineyard

Appellation:	Toscana IGT
Grapes:	50% Merlot, 35% Cabernet Sauvignon, 15% Cabernet Franc, and 10% Petit Verdot
Harvest period:	Started with Merlot on 7 th September and finished with the Cabernets on 1 st October
Elevation:	450m
Soil profile:	Abundant pebble-gravel, iron-rich clays
Training system:	Guyot
Vineyard density:	9,600 vines/ha
Vineyard yield:	50 q/ha

Vinification

Vinification:	20 days in stainless steel tanks and concrete vats at 28°C, using only indigenous yeast. Each variety is vinified separately
Maturation:	18 months in French oak barriques (50% new). For the first 10 months, each grape variety ages separately, after which, the blend is created and continues maturation for a further 8 months
Alcohol content:	14%
Production:	33,000 bottles

Growing year

At Tenuta Prima Pietra, the summer was moderately hot, without the excess heat seen across Tuscany. There was little rainfall, but with good frequency, allowing the vines to produce optimum aromas, sugars, and acids. The grapes had time to ripen slowly, encouraging each component to express itself completely. Both colour intensity and tannic development are therefore excellent, while the wine promises great elegance and complexity.

Tasting Notes

The wine boasts a consistent, clear, and a vibrant red-purple colour. The nose has intense floral notes followed by crisp, slightly ripe red fruits. The palate offers a fresh and lively start, after which one perceives the deep and rich body, with silky and velvety tannins, followed by a spicy and well-integrated finish.

