

PERMASSIMO 2018

Permassimo 2018 is Integrity and Consistency, with great variety of expressions. The wine is smooth in the mouth, typical characteristic of a Cabernet Franc slowly matured in a cool weather condition.

Vineyard

Appellation:	Toscana IGT
Grapes:	100% Cabernet Franc
Harvest period:	End of September
Elevation:	450 m a.s.l.
Soil profile:	Abundant pebble-gravel, iron-rich clays
Training system:	Guyot
Vineyard density:	9.600 plants/ha
Vineyard yield:	50 q/ha

Vinification

Vinification:	20 days in stainless steel tanks and concrete yeast at a temperature ore 28°C,
Maturation:	24 months in French oak barriques, 50% new.
Alcohol content:	14%
Production:	594 bottles in 0.75 l

Growing year

Like the other wine-growing areas of Tuscany, Prima Pietra was characterized by a cool and rainy summer. The vegetative balanced was evident, given also the slightly higher production of grapes. Yet, the bunches were homogeneous in terms of size and consistent in terms of ripeness. Compared to the surrounding areas, the harvest began later, but along the line with the previous vintages for our vineyard. This shows the particular and unique microclimate of Prima Pietra. In fact, the hot days that characterized the first days of September did not accelerate the ripening process, thanks to the lower night temperatures.

Tasting Notes

In the glass this wine reveals aromas of fresh grass, small red fruits, with a balsamic finish. In the mouth is very deep and persistent. Elegant, refined, tannic and acidic: all these enhances the drinkability. A wine to keep in the cellar and retaste in a couple of years, or more. Great longevity.

