



## PRIMA PIETRA

### **IGT TOSCANA ROSSO**

*This excellent wine came from the vineyards located in Riparbella at an altitude of 450 meters, in the upper coast of Maremma, Tuscany. Prima Pietra is a real expression of structure and elegance obtained thanks to the quality of the grapes and the passion of the men.*

**Production area:** close to the Bolgheri area, it is characterized by a particularly favourable climate, strongly influenced at the same time by the proximity of the sea and the adjacent mountains.

**Type of soil:** the vineyard is at a height of 450 meters above the sea level, facing south-west. The typical soil of this area is named "Gabbreto" that is very rich in ferrous clay.

**Grapes:** 50% Merlot, 30% Cabernet Sauvignon, 10 Cabernet Franc, 10% Petit Verdot.

**Vineyard:** Density is 9,600 plants per hectare. All varieties are planted on rootstock 110 R. The yield of grapes into wine, stood at 35 hl, with an average production of 60 quintals per hectare and a yield of 0.65kg / plant.

**Vinification:** The different varieties are harvested separately starting with the Merlot in mid-September. The harvest is handmade and the grapes are transported in the winery in small boxes of 20 Kg. A careful selection of the cluster and the berry is carried out before the handmade rasping process. Alcoholic fermentation without adding commercial yeast occurs in conical wooden vats filled with natural gravity, without using mechanical means. The contact with the skins lasts 15 days at a temperature of 28 ° C, separately for each variety. Frequent manual punching ensure the extraction of aroma and color from the skins without damaging their integrity. At the end of fermentation the grapes are pressed directly into the tanks with an inner tube, in order to obtain a wine important and velvety.

**Maturation and aging:** malolactic fermentation in French oak barrels (new for 50%).

The aging wooden lasts for 18 months. Even the wooden periodical pourings are made only with the force of gravity. The bottling process is followed by aging in bottles for at least 6 months.

**Tasting notes:** A wine of great personality, intense ruby red color with purple hues, the nose is broad and persistent, with particular notes of red berries well mixed with delicate spicy. Its taste is complex, rich in important and velvety tannins.

**Serving suggestions:** Excellent with important red meat and game.

**Available Vintages and Rating:** 2007: ★★★★★ 2008: ★★★★★

**Yearly production:** 2007: 10.000 0,75 liters bottles  
2008: 10.000 0,75 liters bottles

