



CASTIGLIONE DEL BOSCO

## PRIMA PIETRA

*Sourced from the vineyard of our estate located in the Riparbella area, Prima Pietra is structure and elegance personified, an eloquent expression of the exceptional quality of its terroir. The bouquet is full-bodied and near-endless, with fragrances of wild red berry melding into delicate notes of spice. The palate is complex, displaying impressive extractive depth and tannins that are dense, smooth, and glossy.*



<b>Appellation:</b>	Toscana IGT
<b>Grapes:</b>	50% Merlot, 30% Cabernet Sauvignon, 10% Cabernet Franc, 10% Petit Verdot
<b>Harvest period:</b>	Merlot: Second half of September; Cabernet Franc and Petit Verdot: first days of October; Cabernet Sauvignon: mid-October
<b>Soil profile:</b>	Abundant pebble-gravel and iron-rich clays
<b>Elevation:</b>	340 - 450 metres
<b>Training system:</b>	Guyot
<b>Vineyard density:</b>	9,600 vines/ha
<b>Vineyard yield:</b>	50 q/ha
<b>Vinification:</b>	20 days in conical wooden vats, at a temperature of 28°C, separately for each grape variety
<b>Maturation:</b>	18 months in French oak barriques, 50% new
<b>Production:</b>	10.000 btls in 0,750 l format