

# CASTELPRILE

MAREMMA  TOSCANA

## Prelius Vermentino 2022 DOC Maremma Toscana



*The Label represents the fluid, the essence of the ancient costal lake of Prelius, what now is known as the Maremma Toscana around Grosseto. The lake has slowly disappeared also due to the drainage of the 30s and now the only fluid that's left is the excellent wine making tradition of the region.*

*The vineyards of Prelius are located on a hilltop along the shores of the ancient lake, 5 miles from the sea facing the majestic Tuscan Archipelago.*

<b>COMPOSITION</b>	100% Vermentino
<b>VINEYARDS</b>	Prile
<b>ACRES PLANTED</b>	5 ac
<b>AGE OF VINES</b>	Planted in 2005
<b>SOILS</b>	Sand (80%), Clay (15%), Silt (5%) and Gravels. 120 - 170 feet
<b>EXPOSURE</b>	South-Southeast
<b>DENSITY</b>	4,400 vines/acre
<b>TRAINING</b>	Guyot
<b>VINTAGE NOTES</b>	Vintage characterized by very high temperatures from spring throughout the summer with very little rain. All phenological phases occurred earlier than the average. The vines suffered moderate water stress, interrupted by rains on August 18th and 19th that allowed the ripening process to be completed.
<b>HARVEST DATES</b>	August 23 <sup>rd</sup> – 25 <sup>th</sup> 2022
<b>FERMENTATION</b>	Stainless steel tanks, on the lees for 6 months
<b>AFFINAGE</b>	3 month in bottle
<b>CASE PACK</b>	12/750ml
<b>ALCOHOL/T.A.</b>	13% / 5.6 g/L
<b>TASTING NOTES</b>	Floral aromas merge with hints of racy, citrus, pineapple and mineral characters coupled with a soft marine influence. On the palette, it is a refreshing, elegant wine while retaining balanced acidity. The mouth feel bursts with fresh fruit and lingers on the finish.



**ORGANIC GRAPES**

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