

CASTELPRILE

MAREMMA  TOSCANA

Castelprile Vermentino Superiore 2022 Doc Maremma Toscana



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

COMPOSITION	100% vermentino
VINEYARDS	Prile
ACRES PLANTED	2 Ha
AGE OF VINES	2001-2004
SOILS	Sand (80%), Clay (15%), Silt (5%) and Gravels
ELEVATION	120 - 170 feet
EXPOSURE	South-Southeast
DENSITY	3,500-4,000 vines/acre
TRAINING	Guyot
VINTAGE NOTES	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.
HARVEST DATES	2022 August 23 rd
BARREL AGING	Vinificazione in barrique e tonneau di rovere francese usato con feccia integrale fino a giugno 2023, successiva decantazione ed imbottigliamento
CASE PACK	6/750ml
ALCOHOL/T.A.	13% - 5,53 g/L
TASTING NOTES	Color: bright vivid straw yellow Nose: typical hints of aromatic herbs of Vermentino blended with an expression of wild flowers and sweet spices. Taste: full and harmonious, notes of wild flowers and herbs accompanied with hints of almond on the finish, which is long and notably savoury.



UVE BIOLOGICHE - ORGANIC GRAPES

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