

CASTELPRILE

MAREMMA  TOSCANA

2022 Cabernet Sauvignon Doc Maremma Toscana



*The label represents the fluid, the essence of the ancient coastal 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. The label was prize with the **gold label and Special Jury Prize** for Coordinated Image at the **International packaging competition** in 2009. It was also awarded with the **Red Dot** communication award.*

COMPOSITION	100% Cabernet Sauvignon
VINEYARDS	Prile
ACRES PLANTED	12 hectares (29,7 acres) tot. 6,35 hectares (15,7 acres) planted to Cabernet Sauvignon
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	August 23 th – September 7 th 2019
BARREL AGING	6 months in 30 Hl casks of French oak
CASE PACK	12/750ml
ALCOHOL/T.A.	13,5% - 5,05 g/L
TASTING NOTES	The nose is expressive, displaying aromas of blackberry, blueberry, and a hint of cinnamon rounding out with seductive oak notes. Color is bright with an intense gem-like quality paired with dark violet highlights. It is a full-bodied wine that displays solid structure and complexity; exhibiting dark red fruit and a lingering finish.



ORGANIC GRAPES

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