

PRELIUS

MAREMMA  TOSCANA

2016 Prile Doc Maremma Toscana

COMPOSITION 40% Cabernet Sauvignon - 40% Sangiovese - 20% Merlot

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 The 2016 growing season began with scattered showers over most of the spring. This wet weather cleared way into early summer as June yielded hot and dry conditions. Bud break, veraison, and maturation began earlier than normal. Balanced weather through late summer and early fall led to perfect grape ripeness and an abundant healthy harvest.

HARVEST DATES August 31st - September 8th 2016

BARREL AGING 18 months in French oak Barrique

CASE PACK 12/750ml

ALCOHOL/T.A./R.S. 14.5% - 5,26 g/L - 1,5 g/L

TASTING NOTES **Color:** Intense red ruby with purplish highlights.
Perfume: intense fruity hits of plumps, black cherries and wild blackberries jam. These perfumes are well mixed with sweet spices aromas and balsamic nuances.
Flavour: juicy and powerful mouth with a thick texture and a juicy aftertaste long and persistent.



ORGANIC GRAPES



The label represents the fluid, the essence of the ancient costal lake of Prelius, what now is know 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.

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