

CASTELPRILE

MAREMMA  TOSCANA

Castelprile Vermentino Superiore 2023 Maremma Toscana Doc



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	40-60 metri
EXPOSURE	South-Southeast
DENSITY	9,600 vines per hectare
TRAINING	Guyot
VINTAGE NOTES	Particularly difficult year for seasonal trends. The year 2023 began with a mild winter with little rain, which was followed by the months of May and June characterized by heavy and repeated rains that caused, as in much of Italy, major problems in containing downy mildew. With the month of July, temperatures rose considerably. The summer was hot and dry with some rains at the end of August that allowed the grapes to complete ripening.
HARVEST DATES	2023 August 29 th and September 1 st
BARREL AGING	Vinification in used French oak barrels and tonneau with full lees until June 2022, followed by decanting and bottling
CASE PACK	6/750ml
ALCOHOL/T.A.	14,5% - 5,55 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 savory.



ORGANIC WINE

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