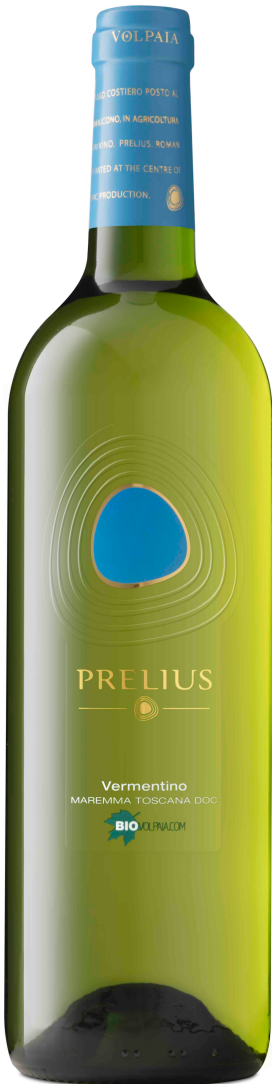


PRELIUS

MAREMMA  TOSCANA

2018 Vermentino 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.

COMPOSITION	100% Vermentino
VINEYARDS	Prile
ACRES PLANTED	5 ac
AGE OF VINES	Planted in 2005
SOILS	Sand (80%), Clay (15%), Silt (5%) and Gravels. 120 - 170 feet
EXPOSURE	South-Southeast
DENSITY	4,400 vines/acre
TRAINING	Guyot
VINTAGE NOTES	April was unusually warm and this brought an early bud break, while May was rainy with low temperature. Starting from June we had a mild and good weather, with scattered weak rains. Veraison was anticipated while the harvest took place like other years.
HARVEST DATES	Manual August 29 th 2018
FERMENTATION	Stainless steel tanks, on the lees for 6 months
AFFINAGE	3 month in bottle
CASE PACK	12/750ml
ALCOHOL/T.A./R.S.	13% / 5.76 g/L / 0,6 g/L
TASTING NOTES	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

PRELIUS

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