

CASTELPRILE

MAREMMA  TOSCANA

Prelus Vermentino 2021 DOC Maremma Toscana



The Label represents the fluid, the essence of the ancient costal lake of Prelus, 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 Prelus 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

The 2021 vintage will be remembered for the frost that hit Maremma, Tuscany on April 8, causing serious damage to the premature grapes. April and May were notable for lower than average temperatures and low rainfall. The summer was very hot and there was little rain. The harvest began a little earlier than expected.

HARVEST DATES

August 30th 2021

FERMENTATION

Stainless steel tanks, on the lees for 6 months

AFFINAGE

3 month in bottle

CASE PACK

12/750ml

ALCOHOL/T.A.

14% / 5.3 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

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