

PRELIUS



2008 VERMENTINO MAREMMA TOSCANA IGT

In the hilly amphitheater of Tuscany's Maremma region, above an ancient lake the Romans called Prelius, is the Prelius estate. Organically farmed by the Stianti Mascheroni family of Castello di Volpaia, this property marks the family's first venture outside of Chianti Classico.

The Prelius label represents the fluid waters of the once-present lake with a contemporary flair that is symbolic of the youthful energy brought to the property by Federica Mascheroni Stianti, who oversees the Prelius estate.

VINEYARD

The 52-acre estate has approximately 25 acres planted to Merlot, Sangiovese, Cabernet Franc, Cabernet Sauvignon and Vermentino, a late-ripening white grape variety. The vineyard is on a slight slope, which reaches an elevation of 150 feet, allowing the breezes that flow from the sea (just two miles away) to the hills to bring welcome relief to the vines during peak temperatures, allowing the grapes to ripen at a gradual pace while retaining desirable acidity.

Cultivation: Organic

Soil Composition: Sand (80%), clay (15%), silt (5%)

Elevation: 120 feet

Exposure: South to southeast

Density: 4,400 vines/acre

Training: Modified Guyot

Vintage: Spring was cool and wet, creating the threat of fungus on the vines. Fortunately, summer arrived, which was very hot and dry, so much so irrigation was necessary.

Harvest Date: September 2, one week earlier than the previous year

WINE

A late-ripening, aromatic white grape variety, Vermentino originated in Spain. It flourishes in seaside conditions where a mix of sunshine and breezes result in balanced acidity with tropical fruit aromas and flavors. Prelius Vermentino has bright yellow hues and floral aromas with hints of tropical fruit and crisp apples. On the palate, pineapple and green apple mingle and are beautifully balanced by refreshing acidity.

Blend: 100% Vermentino

Aging: 3 months in bottle

Alcohol: 13.0%

Case Pack: 12/750ml

Cases Produced: 750

Cases Imported: 500