



## 2010 VERMENTINO



The Prelius label reflects the fluid nature of a coastal lake which was once where the vineyards of the Maremma region in Tuscany are today. As the area has evolved, it has established itself as an excellent location for viticulture and winemaking. The Prelius vineyards are located on a hilltop along what was once the shore of the ancient lake, five kilometers (just over three miles) from the Tyrrhenian Sea.

The winery has received high-profile recognition for its contemporary label design, including a “Gold Label” award from Vinaly’s International Packaging Competition and a “Red Dot” award by the Design Zentrum Nordrhein Westfalen in Essen, Germany.

<b>COMPOSITION</b>	100% Vermentino
<b>CULTIVATION</b>	100% organic
<b>VINEYARD SIZE</b>	12 hectares (29.7 acres) total. 2.1 hectares (5.1 acres) planted to Vermentino.
<b>VINE AGE</b>	Planted in 2005
<b>SOIL</b>	80% sand, 15% clay, 5% silt and gravel
<b>ELEVATION</b>	37-52 meters (120-170 feet)
<b>EXPOSURE</b>	South-southeast
<b>VINEYARD</b>	10,872 vines/hectare (4,400 vines/acre)
<b>TRAINING</b>	Guyot
<b>VINTAGE NOTES</b>	2010 was characterized by a cool, rainy season; as a result, all phenological phases were delayed for almost one week. Summer was mild and plant development good, with plenty of fruit on the vine. Because of the cooler than normal vintage, the grapes ripened slowly and harvest started slightly later compared to previous years.
<b>HARVEST DATE</b>	September 6-8
<b>AGING</b>	3 months in bottle
<b>PRODUCTION</b>	2,083 cases (12/750ml)
<b>ALCOHOL</b>	13.5%
<b>TASTING NOTES</b>	The nose is floral with hints of pineapple and apples. It is a fresh, elegant wine with a good structure and a long aftertaste of yellow fruits.

# PRELIUS

MAREMMA  TOSCANA