



2011 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 Vinitaly’s International Packaging Competition and a “Red Dot” award by the Design Zentrum Nordrhein Westfalen in Essen, Germany.

COMPOSITION	100% Vermentino
CULTIVATION	100% organic
VINEYARD SIZE	12 hectares (29.7 acres) total. 2.1 hectares (5.1 acres) planted to Vermentino.
VINE AGE	Planted in 2005
SOIL	80% sand, 15% clay, 5% silt and gravel
ELEVATION	37-52 meters (120-170 feet)
EXPOSURE	South-southeast
DENSITY	9,637 vines/hectare (3,900 vines/acre)
TRAINING	Guyot
VINTAGE NOTES	2011 was a very hot, dry year. All phenolic phases — from budburst to ripening — occurred 10 days earlier than normal, and rainfall was concentrated in the month of June. The vineyards were stressed by the lack of water and high temperatures, especially during the second half of August. We compensated for this by using drip irrigation. Harvest was earlier than in other years, but the fruit we harvested was perfectly ripe and healthy.
HARVEST DATE	August 30
VINIFICATION	In stainless-steel tanks; 6 months on the lees; aged 3 months in bottle
PRODUCTION	2,000 cases (12/750ml)
ALCOHOL	13.5%
TASTING NOTES	The aromas are floral with hints of pineapple and apples. This is a fresh, elegant wine with good structure and a long finish.

PRELIUS
MAREMMA  TOSCANA