



2013 VERMENTINO



APELLATION	Maremma Toscana DOC
COMPOSITION	100% Vermentino
CULTIVATION	100% organic
VINEYARD SIZE	2.1 hectares (5.19 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	10,872 vines/hectare (4,400 vines/acre)
TRAINING	Guyot
VINTAGE NOTES	The 2013 growing season will be remembered as relatively rainy. However, development of the vine was not hindered by the wet weather conditions. Budbreak, flowering and the beginning of veraison took place right on time. Mild temperatures over the summer months and ample hydration of the soil allowed for a slow and balanced progression of sugars and perfect phenolic ripeness. In general, harvest began a bit later than normal for the coastal vineyards. Good quality prevailed in the Prelius vineyard.
HARVEST DATE	September 27
VINIFICATION	In stainless-steel tanks; 6 months on the lees; aged 3 months in bottle
ALCOHOL	13.5%
TASTING NOTES	Floral aromas merge with hints of racy citrus, pineapple and mineral characters. On the palate, this is a refreshing, elegant wine that retains a balanced acidity. The mouthfeel bursts with fresh fruit that lingers on the finish.

PRELIUS

MAREMMA  TOSCANA