



2014 VERMENTINO



APELLATION	Maremma Toscana DOC
COMPOSITION	100% Vermentino
CULTIVATION	100% organic
VINEYARD SIZE	2.1 hectares (5 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	During the 2014 growing season, temperatures were lower than average, and rains fell regularly. Summer was quite cool, and therefore ripening progressed slowly. All phenological phases, including harvest, were delayed.
HARVEST DATE	September 8
VINIFICATION	In stainless-steel tanks; 6 months on the lees; aged 3 months in bottle
ALCOHOL	14%
TASTING NOTES	Floral aromas merge with hints of racy citrus, pineapple and mineral characters, combined with the softening marine influence. On the palate, this is a refreshing, elegant wine that retains its balanced acidity. The mouthfeel bursts with fresh fruit that lingers on the finish.
THE LABEL	The label represents the receding waters of an ancient coastal lake named Prelius that was drained in the 1930s for agricultural purposes. The vineyards of Prelius are located on a hilltop alongside what were once the shores of this lake. Thus the wines of Prelius now replace the waters of Prelius.

PRELIUS

MAREMMA  TOSCANA