



2015 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	A very warm and dry year. All phenological phases from budbreak to ripeness occurred one week early when compared to previous vintages. The growing season experienced little rain and very high temperatures, especially in July (July was the hottest month in the recorded history of the winery), subjecting the vineyards to high hydric stress that was controlled by drip irrigation. Grapes at the time of harvest were healthy and perfectly ripe. The harvest began earlier than previous vintages.
HARVEST DATE	September 4 and 10; manual harvest
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, combined with a 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.



ORGANIC WINE

PRELIUS

MAREMMA  TOSCANA