



2009 CABERNET SAUVIGNON



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, three kilometers (nearly two 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.

COMPOSITION	100% Cabernet Sauvignon
CULTIVATION	100% organic
VINEYARD SIZE	12 hectares (29.7 acres) total; 6.35 hectares (15.7 acres) planted to Cabernet Sauvignon
VINE AGE	Planted 2001-2004
SOIL	80% sand, 15% clay, 5% silt and gravel
ELEVATION	41 meters (135 feet)
EXPOSURE	South-southeast
DENSITY	8,649-9,884 vines/hectare (3,500-4,000 vines/acre)
TRAINING	Guyot
VINTAGE NOTES	Spring was cool and wet with a strong pressure of peronospera (downy mildew) followed by a very dry, hot summer that obliged us to irrigate the vineyards.
HARVEST DATES	September 9-18
BARREL AGING	9 months in new 30-hectoliter (800-gallon) French oak casks
PRODUCTION	10,000 cases (12/750ml)
CASES IMPORTED	3,500
ALCOHOL	14.5%
TASTING NOTES	The 2009 Cabernet Sauvignon has a vivid ruby color with a dark purple tinge. The nose is rich, displaying aromas of blackberry and blueberry with hints of oak and cinnamon. This is a smooth wine with good structure and a long finish tasting of red fruit.

PRELIUS

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