

CASTELPRILE



2019 MAREMMA TOSCANA DOC ROSSO RISERVA

ABOUT THE WINERY

In the hilly amphitheater of Tuscany's Maremma region, the vineyards organically farmed by the Mascheroni Stianti family in Castelprile, overlook the ancient coastal lake named Prelius. The Castelprile Estate, is the first venture outside of Chianti Classico for the Mascheroni Stianti family, leaders in Tuscany's organic viticultural movement. The round logo on the label reflects the fluid nature of the coastal lake Prelius, that was slowly filled by the Ombrone river floods. This ancient lake was also used by the Etruscans and Romans to produce salt and breed fish. As the area has evolved, it has established itself as an excellent location for viticulture and winemaking, a foundation set by the Benedictine monks. The Castelprile vineyards are located on a hilltop along that was once the shore of the ancient lake, 3 kilometers (nearly 2 miles) from the Tyrrhenian Sea.

ABOUT THE WINE

Intense fruity hits of plumps, black cherries and wild blackberries jam. These perfumes are well mixed with sweet spices aromas and balsamic nuances. Juicy and powerful mouth with a thick texture and a juicy aftertaste long and persistent.

KEY SELLING POINTS

- Castelprile practices 100% organic farming certified by the EU
- Vineyard sites benefit from cooling afternoon breezes that flow in from the sea to the hills allowing grapes to maintain optimal flavor with balanced acidity
- The Castelprile label represents the receding waters of the ancient coastal lake of Prelius, which has slowly disappeared due to the drainage during the 1930's

TECHNICAL DETAILS

Varietal Composition: 40% Cabernet Sauvignon, 40% Sangiovese, 20% Merlot

Barrel Aging: 18 months in French oak Barrique

Alcohol: 14% | TA: 5.5 g/L



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