

PRELIUS

MAREMMA  TOSCANA

2015 PRILE MAREMMA TOSCANA DOC



The label represents the essence of the ancient coastal lake of Prelius, what now is known as the Maremma Toscana around Grosseto. The lake has slowly disappeared also due to the drainage of the 30s and now the only fluid that's left is the excellent winemaking tradition of the region. The vineyards of Prelius are located on a hilltop along the shores of the ancient lake, 5 miles from the sea facing the majestic Tuscan Archipelago.

COMPOSITION	40% Cabernet Sauvignon - 40% Sangiovese - 20% Merlot
VINEYARDS	Prile
ACRES PLANTED	12 hectares (29.7 total acres): Cabernet Sauvignon 6.35 hectares (15.7 acres)
VINE AGE	Planted 2001-2004
SOIL	Sand (80%), clay (15%), silt (5%) and gravel
ELEVATION	37-52 meters (120-170 feet)
EXPOSURE	South-southeast
DENSITY	8,649-9,884 vines/hectare (3,500-4,000 vines/acre)
TRAINING	Guyot
VINTAGE NOTES	Very warm and dry year. All phenological phases from bud break to ripeness occurred one week early compared to the previous vintages. The growing season experienced scarce rains and high temperatures, especially in July (July was the hottest month in the recorded history of the winery), and subjected 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 DATES	August 31 Merlot, September 1 - 9 Cabernet Sauvignon, September 11 Sangiovese
BARREL AGING	18 months in 30 HL casks of French oak
CASE PACK	6/750 ml
ALCOHOL	14.5%
TA	5.0 g/L
RS	1.8 g/L
TASTING NOTES	Color: Intense red ruby with purplish highlights. Perfume: Intense fruity hits of plump, black cherries and wild blackberry jam. These perfumes are well mixed with sweet spices, aromas and balsamic nuances. Flavor: Juicy and powerful mouth with a thick texture and a lush aftertaste, long and persistent.



ORGANIC WINE

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