

PRELIUS

MAREMMA  TOSCANA

2016 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, five 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	The 2016 growing season began with scattered showers over most of the spring. This wet weather cleared way into early summer as June yielded hot and dry conditions. Bud break, veraison, and maturation began earlier than normal. Balanced weather through late summer and early fall led to perfect grape ripeness and an abundant healthy harvest.
HARVEST DATES	August 31 - September 8
BARREL AGING	18 months in French oak Barrique
CASE PACK	12/750 ml
ALCOHOL	14.5%
TA	5.26 g/L
RS	1.5 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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