

CASTELPRILE

MAREMMA  TOSCANA

2020 CASTELPRILE BIANCO RISERVA MAREMMA TOSCANA DOC

The logo represents the fluid, the essence of the ancient costal 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 wine making tradition of the region. The vineyards of Castelprile are located on a hilltop along the shores of the ancient lake, five miles from the sea facing the majestic Tuscan Archipelago.



COMPOSITION

100% Vermentino

VINEYARDS

Prile

ACRES PLANTED

2 hectares (4.94 acres)

VINE AGE

2001-2004

SOIL

Sand (80%), clay (15%), silt (5%) and gravel

ELEVATION

37-52 meters (120-170 feet)

EXPOSURE

South-southeast

DENSITY

3,500-4,000 vines/acre

TRAINING

Guyot

VINTAGE NOTES

The 2020 vintage began with a relatively warm winter and spring that resulted in the vines budding and flowering early. Temperatures only dropped in the first 3 weeks of June only to rise again immediately and remained high throughout the summer. We had a particularly dry winter and spring with almost no rain in summer, only to start again towards the end of August and during the harvest. The summer was generally hot and dry with harvest taking place a few days earlier than usual.

HARVEST DATES

August 26

BARREL AGING

Vinification in French oak barrels and tonneau used with integral lees until June 2021, subsequent decanting and bottling

CASE PACK

12/750 ml

ALCOHOL

13.5%

TA

5.9 g/L

RS

0.6 g/L

TASTING NOTES

Color

Bright vivid straw yellow

Nose

Typical hints of aromatic herbs of Vermentino blended with an expression of wild flowers and sweet spices

Taste

Full and harmonious, notes of wild flowers and herbs accompanied with hints of almond on the finish, which is long and notably savory.



ORGANIC WINE

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