

2022 PRELIUS VERMENTINO DOC MAREMMA TOSCANA

The label 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 Prelius are located on a hilltop along the shores of the ancient lake, 5 miles from the sea facing the majestic Tuscan Archipelago.



COMPOSITION 100% Vermentino

VINEYARDS Prile

ACRES PLANTED 5 acres

VINE AGE Planted in 2005

SOIL Sand (80%), clay (15%), silt (5%) and gravels

ELEVATION 120 - 170 feet

EXPOSURE South-southeast

DENSITY 4,400 vines/acre

TRAINING Guyot

VINTAGE NOTES Vintage characterized by very high temperatures from spring throughout

the summer with very little rain. All phenological phases occurred earlier than the average. The vines suffered moderate water stress, interrupted by rains on August 18th and 19th that allowed the ripening process to

ORGANIC WINE

be completed.

HARVEST DATE August 23 - 25

FERMENTATION Stainless steel tanks, on the lees for 6 months

AGING 3 month in bottle

CASE PACK 12/750 ml

ALCOHOL 13%

TA 5.6 g/L

TASTING NOTES Floral aromas merge with hints of racy, citrus, pineapple and mineral

characters coupled with a soft marine influence. On the palette, it is a refreshing, elegant wine while retaining balanced acidity. The mouth feel

bursts with fresh fruit and lingers on the finish.