CASTELPRILE

2023 PRELIUS VERMENTINO MAREMMA TOSCANA DOC



In the hilly amphitheater of Tuscany's Maremma region, above an ancient coastal lake called Prelius, a vineyard organically farmed by the Mascheroni Stianti family flourishes. This vineyard, called Castelprile, is the first venture outside of Chianti Classico for the Mascheroni Stianti family, leaders in Tuscany's organic viticultural movement.

WINE

Prelius is the varietal line of Castelprile. 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 due to the drainage during the 1930's 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.

VINEYARDS

The vineyard site benefit from cooling afternoon breezes that flow in from the sea to the hoills allowing grapes to maintain optimal flavor with balanced acidity.

VINTAGE NOTES

2023 began with a mild and little rainy winter which was followed by the months of May and June characterized by abundant and repeated rains which caused, as in much of Italy, major problems in the containment of downy mildew. With the month of July, temperatures rose considerably: the summer was hot and dry with some rain at the end of August which allowed the ripening of the grapes to complete.

WINEMAKING

Fermented in stainless steel tanks, this Vermentino rests on its lees for six months, enhancing its texture and complexity. After fermentation, the wine ages an additional three months in bottle, allowing its vibrant citrus and floral notes to flourish.

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. Crisp, refreshing, and balanced, it embodies the sun-kissed flavors and maritime influence of the Tuscan coast, offering a delightful expression of Vermentino.

VINEYARD

Vermentino

PRELIUS

Region:	Tuscany
Appellation:	Maremma Toscana DOC
Soil:	Clay and sand
Exposure:	Southern Exposure
Vine Density:	3,886 vines/per acre
Certification:	Organic

WINEMAKING

Varietals: Aging: 100% Vermentino

Aged 3 months in bottle

TECHNICAL DETAILS

Alcohol:	13.5%
Total Acidity:	6.02 g/L
pH:	3.21
Residual Sugar:	1.1 g/L

