

CASTELPRILE

MAREMMA  TOSCANA

2022 VERMENTINO SUPERIORE MAREMMA TOSCANA DOC

The logo represents the fluid, 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 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.

WINERY

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

Made from select organic estate grown Vermentino grams. Vinification in French oak barrels and tonneau used with integral lees subsequent decanting and bottling.

VINEYARDS

The 22-hectare (54-acre) estate, purchased in 2007, is located in the municipality of Castiglione della Pescaia in the Grosseto area and is neighbored by the vineyards of Antinori and Bellavista. The Castelprile blue logo reflects the fluid nature of the coastal lake of Prelius. As the area has evolved, it has established itself as an excellent location for viticulture and winemaking. The Castelprile vineyards are located on a hilltop along what was once the shore of the ancient lake, 5 kilometers (nearly 3 miles) from the Tyrrhenian Sea.

VINTAGE NOTES

The 2022 vintage was 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 be completed.

WINEMAKING

Vinification in French oak barrels and tonneau used with integral lees, subsequent decanting and bottling.

TASTING NOTES

Bright vivid straw yellow color. Typical hints of aromatic herbs of Vermentino blended with an expression of wildflowers and sweet spices. Full and harmonious, notes of wild flowers and herbs accompanied with hints of almond on the finish, which is long and notably savory.



VINEYARD

Region:	Tuscany
Appellation:	Maremma Toscana DOC
Soil:	80% sand, 15% clay, 5% silt and gravel
Age/Exposure:	2001-2004 South-southeast exposure
Vine Density:	3,500-4,000 vines/acre
Certification:	Organic farming practices

WINEMAKING

Varietals:	100% Vermentino
Aging:	Vinification in French oak barrels and tonneau used with integral lees until June 2021, subsequent decanting and bottling

TECHNICAL DETAILS

Alcohol:	13%
Total Acidity:	5.5 g/L
Residual Sugar:	<0.5 g/L
pH:	3.02 g/L

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