

CASTELPRILE



2020 ROSSO RISERVA, MAREMMA TOSCANA DOC

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 Castelpriile, is the first venture outside of Chianti Classico for the Mascheroni Stianti family, leaders in Tuscany's organic viticultural movement.

WINE

The logo represents the fluid, the essence of the ancient costal lake of Prelius, what now is know 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 Castelpriile 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

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 remain 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. We can say therefore that summer was generally hot and dry with harvest taking place a few days earlier than usual.

WINEMAKING

The harvest, which took place from August 24th to 29th, was a few days earlier than usual, and the wine was pressed and after fermentation, aged for 18 months in French oak barriques, enhancing its complexity and depth.

TASTING NOTES

Intense red ruby with purplish highlights. Intense fruity hits of plumps, black cherries and wild blackberries jam. These perfumes are well mixed with sweet spices aromas and balsamic nuances. Juicy and powerful mouth with a thick texture and a juicy aftertaste long and persistent.

VINEYARD

Region:	Tuscany
Appellation:	Maremma Toscana DOC
Soil:	Sand (80%), Clay (15%), Silt (5%) and Gravels
Elevation:	120-170 feet above sea level
Age/Exposure:	2001-2004 South-Southeast
Vine Density:	3,500-4,000 vines/acre
Certification:	Organic

WINEMAKING

Varietals:	70% Cabernet Sauvignon, 20% Merlot, 10% Sangiovese
Aging:	18 months in French oak Barrique

TECHNICAL DETAILS

Yeast:	Indigenous yeast
Alcohol:	14.5%
Total Acidity:	5.5 g/L
pH:	3.55
Residual Sugar:	0.4 g/L