

CASTELPRILE

MAREMMA  TOSCANA



2021 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 Castelprile, 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 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, 5 miles from the sea facing the majestic Tuscan Archipelago.

VINEYARDS

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

VINTAGE NOTES

The 2021 vintage will be remembered for the frost that hit Maremma, Tuscany on April 8, causing serious damage to the premature grapes. April and May were notable for lower than average temperatures and low rainfall. The summer was very hot and there was little rain. The harvest began a little earlier than expected.

WINEMAKING

The harvest, which took place from August 31st to September 3rd, was a few days earlier than usual, and the wine was pressed and after fermentation, aged for 11 months in French oak barriques, enhancing its complexity and depth.

TASTING NOTES

Intense red ruby with purplish highlights. Intense fruity hints 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:	11 months in French oak Barrique
Harvest Dates:	August 31st – September 3rd 2021

TECHNICAL DETAILS

Yeast:	Indigenous yeast
Alcohol:	13%
Total Acidity:	5.27 g/L
pH:	3.55

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