

CASTELPRILE



2023 CABERNET SAUVIGNON 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

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.

VINEYARDS

The Prelius Cabernet Sauvignon vineyards, planted from 2001 to 2004, sit 37–52 meters (120–170 feet) above sea level with south-southeast exposure for optimal ripening. Composed of 80% sand, 15% clay, and 5% silt and gravel, the soils drain well yet retain enough moisture to sustain the vines, producing Cabernet Sauvignon with ideal structure, depth, and finesse.

VINTAGE NOTES

A year characterized by strong variations in weather conditions, 2024 opened with early budding due to a warm and rainy winter. Spring was cool and rich in precipitation. Summer, on the other hand, was characterized by very high temperatures and severe drought. Only in late August did the first rains fall, and these were followed by a temperate September with several rainfall events.

WINEMAKING

Carefully selected Cabernet Sauvignon vinified and aged in new barrels of it's own lees for more than 12 months and additional 12 months in bottle.

TASTING NOTES

Expressive aromas of blackberry, blueberry, and a touch of cinnamon are layered with seductive oak. The bright, gem-like color has dark violet highlights. Full-bodied with solid structure and complexity, it offers rich dark red fruit and a lingering finish.

VINEYARD

Region:	Tuscany
Appellation:	Maremma Toscana DOC
Soil:	Clay, sand, silt and gravel
Exposure:	South-Southeast Exposure
Vine Density:	3,500–4,000 vines/per acre
Certification:	Organic

WINEMAKING

Varietals:	100% Cabernet Sauvignon
Aging:	3 months in 30 HL casks of French oak

TECHNICAL DETAILS

Alcohol:	14%
Total Acidity:	4.8 g/L
pH:	3.76
Residual Sugar:	<0.5 g/L