

# CASTELPRILE



## 2024 PRELIUS VERMENTINO 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

Prelius is the varietal line of Castelpriile. The label 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 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

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### 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

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

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

### WINEMAKING

Varietals:	100% Vermentino
Aging:	Aged 3 months in bottle

### TECHNICAL DETAILS

Alcohol:	13.5%
Total Acidity:	5.6 g/L
pH:	3.22
Residual Sugar:	1.1 g/l