



2009 VERMENTINO



The Prelius label reflects the fluid nature of a coastal lake which was once where the vineyards of the Maremma region in Tuscany are today. As the area has evolved, it has established itself as an excellent location for viticulture and winemaking. The Prelius vineyards are located on a hilltop along what was once the shore of the ancient lake, three kilometers (nearly two miles) from the Tyrrhenian Sea.

The winery has received high-profile recognition for its contemporary label design, including a “Gold Label” award from Vinaly’s International Packaging Competition and a “Red Dot” award by the Design Zentrum Nordrhein Westfalen in Essen, Germany.

COMPOSITION	100% Vermentino
CULTIVATION	100% organic
VINEYARD SIZE	12 hectares (29.7 acres) total. 2.1 hectares (5.1 acres) planted to Vermentino.
VINE AGE	Planted in 2005
SOIL	80% sand, 15% clay, 5% silt and gravel
ELEVATION	37 meters (120 feet)
EXPOSURE	South-southeast
VINEYARD TRAINING	8,649–9,884 vines/hectare (3,500–4,000 vines/acre)
TRAINING	Guyot
VINTAGE NOTES	Spring was cool and wet. Summer was the opposite — hot and dry to such an extent that Prelius was required to irrigate the vines. The warm temperatures accelerated the ripening process and the grapes were harvested a week earlier than the previous year.
HARVEST DATE	September 7
AGING	6 months in stainless steel, 3 months in bottle
PRODUCTION	4,000 cases (12/750ml)
ALCOHOL	13.0%
TASTING NOTES	The Vermentino is a beautiful golden hue. On the nose it hints at pineapple and apples. The palate is fresh and elegant with good structure and a lingering fruit finish.

PRELIUS

MAREMMA  TOSCANA