



2010 CABERNET SAUVIGNON



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 this ancient lake, five kilometers (just over three 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% Cabernet Sauvignon
CULTIVATION	100% organic
VINEYARD SIZE	12 hectares (29.7 acres) total; 6.35 hectares (15.7 acres) planted to Cabernet Sauvignon
VINE AGE	Planted 2001-2004
SOIL	80% sand, 15% clay, 5% silt and gravel
ELEVATION	37-52 meters (120-170 feet)
EXPOSURE	South-southeast
DENSITY	8,649-9,884 vines/hectare (3,500-4,000 vines/acre)
TRAINING	Guyot
VINTAGE NOTES	Overall, the 2010 growing season was quite cool and rainy. All phenolic phases were delayed by one week. Summer temperatures were never high, and there was no lack of ground water. Fruit development progressed well, promising healthy yields. Ripening was slow, and harvest was delayed in comparison to previous years.
HARVEST DATES	September 12-22
BARREL AGING	9 months in new 30-hectoliter (800-gallon) French oak casks
ALCOHOL	14%
TASTING NOTES	The 2010 Cabernet Sauvignon is a vivid ruby color with dark purple traces. The nose is complex, displaying aromas of blackberry and blueberry with hints of vanilla oak and cinnamon. On the palate, the wine is well-structured, showing red fruits and smooth, well-integrated tannins, with a long finish.

PRELIUS
MAREMMA  TOSCANA