



2015 CABERNET SAUVIGNON



APELLATION	Maremma Toscana DOC
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	A very warm and dry year. All phenological phases, from budbreak to ripeness, occurred one week early when compared to previous vintages. The growing season experienced very little rain and very high temperatures, especially in July (July was the hottest month in the recorded history of the winery), subjecting the vineyards to a high hydric stress that was controlled by drip irrigation. Grapes at the time of harvest were healthy and perfectly ripe. The harvest began earlier than previous vintages.
HARVEST DATES	September 1-11
BARREL AGING	9 months in new 30-hectoliter (800-gallon) French oak casks
ALCOHOL	14.5%
TASTING NOTES	The nose is expressive, displaying aromas of blackberry, blueberry and a hint of cinnamon rounding out with seductive oak notes. Color is bright, with an intense, gem-like quality paired with dark violet highlights. This is a full-bodied wine that displays solid structure and complexity, exhibiting dark red fruit and a lingering finish.



ORGANIC WINE

PRELIUS

MAREMMA  TOSCANA