



2016 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	The 2016 growing season began with scattered showers over most of the spring. This wet weather cleared way into early summer as June yielded hot and dry conditions. Bud break, veraison, and maturation began earlier than normal. Balanced weather through late summer and early fall led to perfect grape ripeness and an abundant healthy harvest.
HARVEST DATES	August 29 – September 6
BARREL AGING	9 months in new 30-hectoliter (800-gallon) casks of new French oak
ALCOHOL	14.5%
TA	5.2g/L
RS	1.2g/L
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