



2018 VERMENTINO



APELLATION	Toscana IGT
COMPOSITION	100% Vermentino
CULTIVATION	100% organic
VINEYARD SIZE	2.1 hectares (5 acres) planted to Vermentino
VINE AGE	Planted in 2005
SOIL	80% sand, 15% clay, 5% silt and gravel
ELEVATION	37-52 meters (120-170 feet)
EXPOSURE	South-southeast
DENSITY	10,872 vines/hectare (4,400 vines/acre)
TRAINING	Guyot
VINTAGE NOTES	<p>April was unusually warm, and this brought an early bud break, while May was rainy with low temperatures. Starting from June, we had a mild and good weather, with scattered weak rains.</p> <p>Veraison was anticipated, while the harvest took place like previous years.</p>
HARVEST DATE	August 29, 2018; manual harvest
VINIFICATION	In stainless-steel tanks; 6 months on the lees; aged 3 months in bottle
ALCOHOL/TA/RS	13.0% / 5.8g/L / 0.6g/L
TASTING NOTES	Floral aromas merge with hints of racy citrus, pineapple and mineral characters that couple with a softening marine influence. On the palate, this is a refreshing elegant wine, retaining its balanced acidity. The mouthfeel bursts with fresh fruit that lingers on the finish.
THE LABEL	The label represents the receding waters of an ancient coastal lake named Prelius that was drained in the 1930s for agricultural purposes. The vineyards of Prelius are located on a hilltop alongside what were once the shores of this lake. Thus, the wines of Prelius now replace the waters of Prelius.

PRELIUS

MAREMMA  TOSCANA



ORGANIC WINE

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