



# PRELIUS

MAREMMA  TOSCANA

## 2008 - Vermentino

<b>COMPOSITION</b>	100% Vermentino
<b>VINEYARDS</b>	Prile
<b>ACRES PLANTED</b>	2,4 total
<b>AGE OF VINES</b>	Planted in 2005
<b>SOILS</b>	Sand (80%), Clay (15%), Silt (5%) and Gravels.
<b>ELEVATION</b>	120 feet
<b>EXPOSURE</b>	South-Southeast
<b>DENSITY</b>	4,400 vines/acre
<b>TRAINING</b>	Guyot
<b>VINTAGE NOTES</b>	Spring has been cool and wet with a strong pressure of peronospera* followed by a very hot and dry summer that has obliged us to irrigate the vineyards. Harvest has started a week earlier than the previous vintage.
<b>HARVEST DATES</b>	September 2, 2008
<b>BARREL AGING</b>	3 month in bottle
<b>CASE PACK</b>	12/750ml
<b>ALCOHOL/T.A./R.S.</b>	13.0% / 5.4g/L / 2.3g/L
<b>TASTING NOTES</b>	The Vermentino has a bright yellow color. A floral nose with hints of Ananas and apples. It is a fresh and elegant wine with good structure and a persistent aftertaste of yellow fruit.

*The Label represents the fluid, the essence of the ancient alluvial lake of Prelius, what now is known as the Maremma Toscana around Grosseto. The lake has slowly disappeared also due to the drainage of the 30s and now the only fluid that's left is the excellent wine making tradition of the region.*

*The vineyards of Prelius are located on a hilltop along the shores of the ancient lake. 5 miles from*