

L'Apparita is the first wine 100% Merlot produced in Tuscany. It is a cult wine since its first release 1985. The small parcels forming our single vineyard L'Apparita extend on an area of 3.84 hectares and they are located on top of Bellavista Vineyard. Vines were firstly planted in 1975 with Canaiolo and Malvasia Bianca. They have been replanted between 1982 and 1985 with Merlot, using the clone nr 342. The training system at Open Lyre and the soil particularly rich with clay make this small Cru a jewel of the international wine production.

CLIMATE

Winter has been mild and rainy. In April, temperatures raised rapidly, while May and June have been very instable. Finally, summer arrived in July and we had great temperature excursions between night and day, which helped to develop aromas and flavours in the wine. Although we had hail at the end of August, grapes were very healthy. After several samplings and organoleptic analysis in the vineyards and in our laboratory, on 15th September.

VINIFICATION

The vinification started using ambient yeasts, in steel tanks at a controlled temperature of $30/32^{\circ}$, with manual pumpovers and a total cuvaison of 28 days. After the first racking, the wine was transferred into steel tanks for the malolactic fermentation.

REFINEMENT

After the malolactic fermentation, the wine has been transferred in oak barriques of thin grain, 35% of which were new and the rest were second-pasage barriques.



Colour: purple red with violet nuances. Impenetrable.

Aroma: red fruits, blackberry. Spicy such as vanilla, black pepper in grains and juniper. The finish has a balsamic note.

Taste: extremely elegant, smooth and enveloping, with a silky yet powerful tannin. Clearly fresh, very persistent, never ending.



TECHNICAL DATA OF THE VINEYARD

Ha: 3.84 Aspecting: North-South Soil: Calcareous with clay Altitude: 490 meters above sea level

Training system: Open Lyre Vine density: 2.800 plants/ha Clone selection: 342

MAP

