CASTELLO DI AMA
SIENA · ITALY

L'APPARITA 2016
Toscana IGT

L'Apparita, the first purebred Merlot produced in Tuscany, has been an iconic wine since its initial harvest in 1985.
Two parcels at the top of the Bellavista vineyard comprise the L'Apparita cru.
Vines were firstly planted in 1975 with Canaiolo and Malvasia Bianca, they have been replanted in 1982 with Merlot, using the clone nr 342.
The open-lyre training system and the predominately clay soil make this cru a crown jewel in world winemaking. Since the first vintage, this wine has maintained its unique expression in which the distinguishing features of Merlot are elevated by the terroir of Ama.
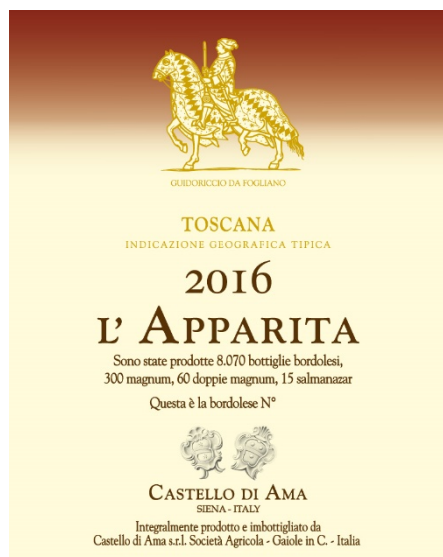
CLIMATE

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 30/33°, 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 fine grain, 50% of which were new and the rest were second-passage barriques, for approximately 14 months.

TECHNIICAL DATA OF THE WINE

First release: 1985

Grape variety: Merlot 100%

Alcohol: 13,5%

Total acidity: 5 g/l

Residual sugar: <1 g/l

Extract: 31,4 m/l

Colour: purple red with violet nuances. Impenetrable.

Nose: red fruits, blackberry. Lavender, mint, sage, spice, new leather and cloves develop with time. The finish has a balsamic note. Layered, perfumed and wonderfully nuanced.

Taste: L'Apparita is especially silky and refined.

TECHNICAL DATA OF THE VINEYARD

Ha: 2.95 Exposure: 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

CASTELLO DI AMA
VIGNETO BELLAVISTA
ha 23.76.00

Cru "L'APPARITA"