



CASTELLO DI AMA
SIENA - ITALY

L'APPARITA 2017

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

The beginning of the year has been cold and rainy. In March, temperatures rose up exceeding season average temperatures. On 21st April, a severe frost stopped the phenological development of the vines, while May and June have been very hot until 28th June, when temperatures went down thanks to the rain. August was terribly hot reaching maximum temperatures of 40°C and minimum temperatures of 26°C until 10th September, where we had heavy rains with a significant drop of temperatures. September was one of the coldest September since 15 years. After several samples and organoleptic analysis in our vineyards and laboratory, harvest has been carried out by hand in 10-12-kg crates.

VINIFICATION

The vinification started using ambient yeasts, in steel tanks at a controlled temperature of 30/33°, with manual pumpovers and a total cuvaion 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.



TECHNICAL DATA OF THE WINE

First release: 1985

Grape variety: Merlot 100%

Alcohol: 13,5%

Total acidity: 5,25 g/l

Residual sugar: <1 g/l

Extract: 32,2 m/l



Colour: purple red with violet nuances. Impenetrable.



Nose: Intense and exotic on the nose with blackberry, blueberry, violet and walnut aromas that follow through to a full body with layers of ripe tannins and a beautiful finish of polished and well poised fruit.



Taste: extra density, rich concentration of the fruit, succulent and firm.



TECHNICAL DATA OF THE VINEYARD

Ha: 2.95	Training system: Open Lyre
Exposure: North-South	Vine density: 2.800 plants/ha
Soil: Calcareous with clay	Clone selection: 342
Altitude: 490 meters above sea level	

MAP

