



CASTELLO DI AMA
SIENA - ITALY

L'APPARITA 2018

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

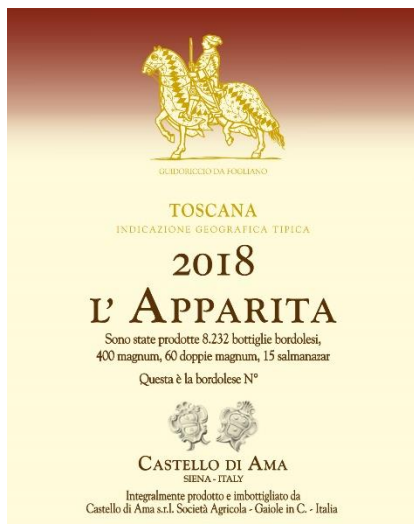
The great difference in temperature between day and night we had in Autumn allowed a good development of aromas. That is why wines from 2018 vintage are going to be fruity with an excellent freshness and a good balance of alcohol. The extraordinary polyphenols content will provide thoroughbred wines, elegant, powerful and with a good body. What we have always liked. After several samples and organoleptic analysis in our vineyards and laboratory, harvest have been carried out by hand in 10-12-kg crates on August 29th and it ended up on October 15th.

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.



TECHNICAL DATA OF THE WINE

First release: 1985
Grape variety: Merlot 100%
Alcohol: 13,5%
Total acidity: 5,23 g/l
Residual sugar: <1 g/l
Extract: 31,9 m/l



Colour: purple red with violet nuances. Impenetrable.



Nose: Refined and elegant on the nose. Aromas of red and black fruits, lavender, mint, sage, spice, new leather and cloves. The finish has a balsamic note. Layered, perfumed and wonderfully nuanced.



Taste: extremely elegant with rich concentration of the fruit, juicy and bright acidity



TECHNICAL DATA OF THE

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

