



SAN GIO' DI POGGIO L'APPARITA 2018

Poggio L'Apparita is a *Boutique Winery* with 1,5 hectares vineyard, located in the beautiful land of Maremma, in southern Tuscany.

Here we harvest the Sangiovese grapes to produce our

San Gio' di Poggio L'Apparita White Label.



Grape : Sangiovese 100%

Vineyard Age : 17 years

Vineyard Orientation : South-West

Vineyard Site : about 100 meters over sea level

Vine Training : spurred cordon, unilateral planting
Pattern 2,80x0,80 meters

Plant Density : 4.464 stumps per hectare, average
yielding per stump 1,2 / 1,5 kg

Soil Characteristics : sandy-silty structure, rich in texture,
neural (ph7,3), rich in calcium, potassium and magnesium

Harvest : only by hand in boxes, with manual selection of
the bunches, between end of August and early October 2018

Fermentation Temperature : between 27° and 30°

Length of Maceration : about 18 – 20 days

Aging : 10 months in Stainless Steel Tanks

Bottling : 05 August 2019

Aging in the bottle : 6 months minimum

Service Temperature : 18°

Alcohol Content : 13,5% vol.

Total Acidity : 4,8 over thousand

Production for 2018 : 2.038 bottles

First Year of Production : 2016

Available from : February 2020

Bottle size : 750 ml

Oenologist - Agronomist : Dr. Gabriele Gadenz

Wine Classification : DOC MAREMMA TOSCANA