



SAN MICHELE DI POGGIO L'APPARITA

"Poggio L'Apparita" is a small cru, only one and half hectare, located in beautiful Maremma, in southern Tuscany.

Here we harvest all the grapes to produce our *San Michele*, a wine with unique personality.



2012



2011



Veronelli ★★★ 91 points

Luca Maroni 88 points

L'Espresso 16/20

Vitae *tt*

2010



Veronelli ★★ 88 points

Luca Maroni 87 points

L'Espresso 16/20

Vitae *t*

2009

Il Golosario "TOP HUNDRED 2014"

Veronelli ★★★ 90 points

Luca Maroni 87 points

L'Espresso 16/20

POGGIO L'APPARITA

Società Agricola L'Apparita – Località L'Apparita – 58045 Civitella Paganico (GR) C.F. 80011640531 – P.I. 00816550537
www.lapparita.com – info@lapparita.com – Tel. – Fax 0039.0564.905191



SAN MICHELE DI POGGIO L'APPARITA

Born in 2007, San Michele was our first wine. It is a DOC Maremma Toscana Red, the result of separate and controlled vinification of five varietals (Sangiovese, Merlot, Syrah, Cabernet Sauvignon, Petit Verdot).

After fermentation, the different types of wine are first left to mature separately in Slavonian wood barrels and French oak barriques for about 12 months, then blended and bottled for a further period of refinement of 24 months in the bottle.

The annual production is between 4.000 and 6.000 bottles, depending on the vintage.

Grape :	Sangiovese 75% - Merlot 10% - Syrah 10% - Petit Verdot 2,5% - Cabernet Sauvignon 2,5%
Vineyard Age :	10 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
Fermentation Temperature :	between 27° and 30°
Length of Maceration :	about 18 – 20 days
Aging in Wood :	12 months in oak barriques from France and from Slavonia
Bottling :	June / July
Aging in the bottle :	24 months minimum
Service Temperature :	18°
Average Alcohol Content :	13,5 – 14% vol.
Average Acidity :	5,2 over thousand
Average production :	4.000 – 6.000 bottles / year
First Year of Production :	2005
Available on the market :	2008, 2009, 2010, 2011, 2012
Bottle size :	750 ml, 1500 ml, 3000 ml
Oenologist – Agronomist :	Dr. Pablo Harri
Wine Classification :	MAREMMA TOSCANA ROSSO DOC and IGT

TASTING NOTES

Ruby red in color with shades of garnet, aromas of cherries in brandy, blackberry, red rose, violet and a hint of black pepper. In the mouth the intense bouquet and flavors reminiscent of the Maremma region; warm, with good tannins and a slight mineral closing, which makes it particularly interesting.

It's a full-bodied wine, round and rich, suited to accompany roasted and braised red meats, game and full flavored cheeses, but equally excellent as a "reflection" wine.

Suggested pairing by AIS : Rovelline di manzo