



SAN MICHELE N° 3 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 the Sangiovese grapes to produce our *San Michele n° 3 Rosato*, a fresh and harmonious wine.



2016



2015



Luca Maroni 88 points

Veronelli ★87 points

Vitae *t t t*

2014



Luca Maroni 87 points

Veronelli ★

2013

Luca Maroni 88 points

Veronelli ★84 points

Vitae *t t*

2012

Luca Maroni 88 points

Veronelli ♣ 83 points

POGGIO L'APPARITA

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SAN MICHELE N° 3 DI POGGIO L'APPARITA

Our third wine, first produced in 2012, is “San Michele n° 3 di Poggio L’Apparita Rosato”, the result of two separate harvest of our Sangiovese grapes, vinified in rosé, in stainless steel tanks. Normally it is assembled in November, and bottled between end of March and early April, with an annual production around 2.500 bottles.

- Grape :** Sangiovese 100%
- Vineyard Age :** 15 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, in September
- Fermentation Temperature :** set at 18°
- Length of Maceration :** short maceration on the skins
 - Aging :** 6 months in steel vats
- Bottling :** March / April
- Service Temperature :** 10° - 12°
- Average Alcohol Content :** 12,5 – 13,5 % vol.
- Average Acidity :** 6 over a thousand
- Average production :** 2.500 bottles
- First Year of Production :** 2012
- Available on the market :** 2016
 - Bottle size :** 375 ml, 750 ml e 1500 ml
- Oenologist – Agronomist :** Dr. Pablo Harri
- Wine Classification :** DOC MAREMMA TOSCANA ROSATO

TASTING NOTES

Characterized by a particularly delicate pink hue, almost shaded, reminiscent of an elegant powder blush, or a bright melon. The nose detects the aromas of a morning rose, and citrus fruits such as tangerine, bergamot and grapefruit, followed by wild flowers and orange blossom, finally sweet caramel and orange zest. In the mouth it is crisp, elegant, aromatic, very refreshing but also rich and sapid: with a long persistence unusual for a rosé.

At its best when paired with fish dishes, shellfish and seafood, excellent also with traditional cold cuts from Maremma, and pecorino cheese.

Suggested pairing by AIS : Salmon carpaccio