



IL N.5 DI POGGIO L'APPARITA 2014



"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 "*il n.5 di Poggio L'Apparita*" our mediterranean blend: 50% Sangiovese and 50% Syrah.

Grape : Sangiovese 50%, Syrah 50%

Vineyard Age : 13 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 2014

Fermentation Temperature : between 27° and 30°

Length of Maceration : about 18 – 20 days

Aging in Wood : 12 months in Slavonia

Bottling : 02 August 2016

Aging in the bottle : -

Service Temperature : 18°

Alcohol Content : 13,5% vol.

Total Acidity : 4,7 over thousand

Production for 2014 : 1108 bottles

First Year of Production : 2013

Available from : September 2016

Bottle size : 750 ml

Oenologist – Agronomist : Dr. Pablo Harri

Wine Classification : DOC MAREMMA TOSCANA ROSSO



POGGIO L'APPARITA

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