



The farm "L'Apparita", established in 1978 in Tuscany, spreads over an area of 20 hectares in Maremma, and is located 20 km north of Grosseto, in the direction of Siena.

The entire property remains under the protection of the bureau for environmental heritage of the provinces of Siena and Grosseto because of significant scenic interest.

High quality viticulture and olive growing is recent, dating from early 2000 when Maremma began to be appreciated, not only by tourists for its beautiful landscapes, but also as a region excelling at producing superb wines, and olive oil of the highest quality.

Our goal has been, from the very beginning, to create excellent wines and olive oil, the result of constant researches and attention both in the vineyard and in the olive grove, during the vinification, or the extraction of the olive oil.

As for the wines, the intention was to create top quality products, profoundly different from the typical production of Maremma; to achieve this we followed the precious suggestions of our winemaker-agronomist, and also the valuable insights of profound connoisseurs of the local environments.

And so, in 2007 we created our first red wine, "SAN MICHELE DI POGGIO L'APPARITA" IGT Maremma Toscana, DOC Maremma Toscana from 2011, the result of separate and controlled vinification of five varieties: SANGIOVESE 75%, MERLOT 10%, SYRAH 10%, and approximately 2,5% CABERNET SAUVIGNON and 2,5% PETIT VERDOT. After fermentation, the different types of wine are first left to mature for a minimum of 12 months in oak barrels and barriques from France and Slovenia, then assembled and bottled for a further period of refinement of minimum 21 more months. The result is a wine of about 13,5° vol., full-bodied, round, rich, with intense bouquet and flavors reminiscent of the Maremma region; a wine suited to roasted and braised red meats, game and full flavored cheeses, but equally excellent as a "reflection" wine. The production is between 6.000 and 7.000 bottles, depending on the vintage.

Our second wine is the "SYRAH DI POGGIO L'APPARITA", from 100% Syrah grapes, grown on our property in an ideal terroir. This wine too is IGT Maremma Toscana, it ages for 12 months in barriques, and then it is refined in the bottle for additional 21 months, prior to commercialization. The result is a wine of about 14° vol., of extraordinary dark color with purple tones, great power, enveloping, intense and spicy but soft, with hints of ripe fruits, as well as leather and tobacco. Suited to be drunk with grilled red meat, venison, dishes rich of porcini mushrooms, and cheeses. The annual production is only 300 bottles, numbered and identified.

The third wine is a DOC Maremma Toscana, "SAN MICHELE N.3 DI POGGIO L'APPARITA ROSATO", produced from 100% Sangiovese grapes, obtained with the traditional method of vinification in rosé. It ages 6 months in stainless steel vats before being bottled, and is characterized by a particularly delicate pink hue, a beautiful nuance reminiscent of an elegant powder blush. The nose detects the aroma of a morning rose, while in the mouth it turns out fresh, refined, aromatic, but also rich and savory. The alcohol level is approximately 12,5° vol., and is perfect with fish, but is best suited to shellfish and seafood, great with white meats, legumes and cereals. The production for 2014 is around 2.300 bottles. The production for 2015 is around 2.300 bottles.

The fourth wine is "SAN GIO' DI POGGIO L'APPARITA", DOC Maremma Toscana Rosso, produced from 100% Sangiovese grapes matured for a minimum of 12 months in oak barrels, bottled and ready for sale. The result is a wine of about 13° vol.

The latest wines are "IL N.5 DI POGGIO L'APPARITA", our Mediterranean blend of SANGIOVESE 50% - SYRAH 50%, around 13°vol, and "IL N.6 DI POGGIO L'APPARITA", our International blend MERLOT 50% - CABERNET SAUVIGNON 25% e PETIT VERDOT 25%, 13,5°vol, both wines are DOC Maremma Toscana Rosso, aged in barriques for 12 months and a short refinement in the bottle.

In addition to wines, the farm also produces a limited run of "EXTRA-VIRGIN OLIVE OIL SAN MICHELE DI POGGIO L'APPARITA" obtained from four different types of olives: FRANTOIO, LECCINO, MORAILOLO and PENDOLINO. Our extra-virgin olive oil is distinguished by its low level of acidity, a clean and persistent taste, never too strong; particularly suitable to be used raw on bruschetta and salads, as well as for lightly fried vegetables, or flavored with aromatic plants such as rosemary, sage, and chives.

POGGIO L'APPARITA

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