



## L'APPARITA

Toscana, Italy

Castello di Ama

[www.castellodiama.com](http://www.castellodiama.com)

### Method & Production

L'Apparita was the first single varietal Merlot produced in Tuscany and it has been an iconic wine since its initial harvest in 1985. Two parcels at the top of the Bellavista vineyard comprise the L'Apparita cru. The open lyre training system and the predominately clay soil make this cru a crown jewel in world winemaking.

The Merlot grapes are hand-harvested and vinified using native yeasts in steel tanks at a controlled temperature of 30/33°. After the malolactic fermentation, the wine is transferred to oak barriques of fine grain, 50% of which were new and the rest were second pass where it matures for approximately 14 months.

### Tasting Notes

Blackberry, blueberry, violet and walnut aromas on the nose. Rich, concentrated fruit, a wine of many layers. Full bodied, ripe tannins and a beautiful finish of polished and well poised fruit.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
CO1017	L'Apparita	Merlot	2017	13.5%	Cork	6X0.75lt	No	No	No	No