

L'APPARITA 2008

VINEYARD

L'Apparita has been a cult wine ever since its first vintage, 1985. At the top section of the Bellavista vineyard, at an elevation of 490 metres, are the small blocks that constitute the L'Apparita vineyard, 3.84 hectares in all. Planted in 1975 to canaiolo and malvasia bianca, they were grafted over between 1982 and 1985 to merlot, a specifically to clone 342. The vines are trained to the open lyre system, and the clay-rich soils make this cu a true jewel among the wines of the world.



MATURATION

After completion of the malolactic in November, the lees were racked off, and the wine returned to barrels for 18 months of maturation. Half of the barrels were new, the other half once-used; all were medium-toast and fine-grained.

At bottling, production was:
6,750 standard Bordeaux bottles
700 magnums
100 double magnums



This wine, with its perfectly-calibrated structure in fine balance with its other components, shows every sign, right from its youth, of a great future.



VINIFICATION

The clusters were quality-inspected in the vineyards, then hand-picked into small boxes and brought into the cellar on 29 September. They were inspected once again on special sorting tables, then de-stemmed and gently pressed. The must then went to stainless steel fermenters for fermentation, with punch-downs programmed through the entire process. The wine remained in contact with the skins for almost 4 weeks; it was then racked and put into oak barriques for the malolactic fermentation.

SENSORY PORTRAIT

Deep red, at once saturated and luminous.
A rich array of well-ripened red berryfruit immediately opens in the glass, followed closely by notes of spice.

The wine enters succulent and full-flavoured, then impresses with its fine-grained tannins, silk-smooth and supple. The palate generously echoes the fruit on the nose, and the superb harmony of all of its components conveys a level of pleasure seldom encountered.



Porchetta-style roast duck
Wild hare chasseur

