

APPUNTO IGT Tuscany Merlot



Initially, Merlot was not our 'glass of wine'. But the soil comes first, and a pure blue-clay bank (locally called mattaione) was a treasure we could not neglect. It took a few years to find a balance between the vehemence of the vines and the surly soil. These are terrible lands: cold and humid in rainy years, hard as rock in the summer sun. In spite of all this, Appunto, our IGT Toscana Merlot, finally came into its own in 2015.

It was a hot summer - a vintage in which Merlot could fully express itself. We controlled the herbaceous and vegetal aspects of the vine with careful, precise management of the greenery. In short, everything went right, and the name came by itself. Appunto is vinified and aged in concrete to preserve the authenticity of the fruit and the freshness of the taste.

in the vineyard

first vintage 2015
bottles 18,000
grape 100% Merlot
vineyard Fontimora: 120mt asl, with southern exposure; Scopajo: 130mt asl, with northeastern exposure, La Pieve: 140mt asl with southwestern exposure

training method

density (vine/ha) 5,500
soil blue clays, terraced alluvial deposits with gravelly sands and fluvial siltstones, clay limestone of medium texture, rich in fossils

harvest

by hand from the 3rd week to the 4th week of September

on the table

taste it with: all Tuscan starters – excellent with sausages! All kinds of crostini, bruschetta and cold cuts, as well as traditional pasta al pomodoro or any white meat, such as chicken and rabbit

serving temperature: 53-57 °F

RATING



APPEARANCE

AROMA

TASTE

DRINK AGAIN?

