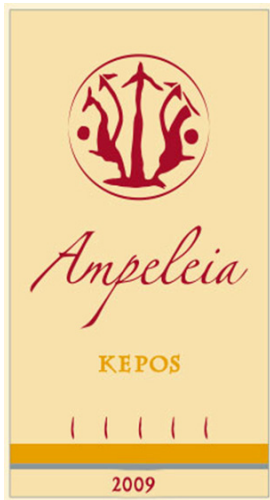


where	what	when	sugg. retail
ITALY	RED	AS NEEDED	\$ INQUIRE

Ampeleia "Kepos"
2009



An integral part to any self-respecting Mediterranean diet.

conceptual doppelganger



The vegetation - low lying shrubbery - that covers the Mediterranean hillsides is called "maquis". It is a hearty and pragmatic expression

of the mineral rich soils in which it thrives that displays remarkably beauty when it blooms in concert in the spring time. Unremarkable on their own, these shrubs conspire to create a riot of beauty when the time is right. A blend requires a thoughtful hand to create a whole better than the parts - the Maquis does it naturally; the Kepos is inspired by this natural balance.

Winemaker Elisabetta Foradori and Marco Tait

Age of Vines 5 years

Soil Volcanic rock and marley soils, to various types of clay in the lower areas. This area is known for the "Colline Metallifere", translating to metal-bearing hills, for its diverse composition of minerals. translating to metal-bearing hills, for its diverse composition of minerals.

Region Tuscany

Sub-Region Maremma **Town** Roccatederighi

Grapes Blend of Mediterranean grape varieties: 55% Grenache, 20% Mourvedre, 15% Carignan, 5% Alicante, 5% Marselan

Producer In 1984, when 19 year old Elisabetta Foradori's father passed away, leaving her mother to care for the family and vineyards, she could have done something else, perhaps moved away, and not taken charge of the vineyards. She didn't do that. Once she began working the vineyard, she could have proceeded exactly the way her father had before her and planted the same grapes, but she didn't do that either. Through trial and error, she became drawn to Trentino's local grape varieties nearing extinction as favor grew for international varieties. From there, everything seemed to fall into place and eventually she put the local grape Teroldego back on the map and helped to garner international recognition and respect. She could have stopped there, but she didn't. Still looking for another project, she found herself at the Tuscan coastline intrigued by a part of land in the foothills of inland Maremma, near the medieval village Roccatederighi. The vineyard is a unique examination of terroir, with three distinct levels, each with its own vegetation and microclimate. Ampeleia is undoubtedly a story about terroir, but it is equally a story about friendship and collaboration. Elisabetta, her two friends Giovanni and Thomas acquired this vineyard together, progressively transforming an idea into present day reality. Their main goal is to make the most of this rocky mountain terroir of Roccatederighi. Ampeleia wines are striving to achieve balance and elegance through blends that together have more resonance than if they were apart.

Ampeleia is a Greek word that means Vine. Kepos translates to garden.

Viti/Vini The vineyard is situated about 200 to 600 meters above sea level and parcels selected for Kepos are located in lower and central levels of Ampeleia. Fermentation occurs spontaneously with natural yeast. Using a rare winemaking technique, the juice from each grape is blended during fermentation rather than after. The blended juice then spends 16 months in oak barrels and then another 12 months in the bottle. Vineyards are Certified Organic, Practicing Biodynamic

