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Ampeleia Maremma
Toscana IGT 2008



High flying Maremma varietals utilize elevated perch to revel in their good fortune.

conceptual doppelganger



Regardless of motivation, the mélange of varietals that have been commandeered for this wine is nothing

short of a compendium of local unsung heroes. Through sheer force of will (and perhaps Chutzpah), this wine is Maremma's version of everything-but-the-kitchen sink! Thank god it's Maremma and everything is a product of the extreme terroir and to be a successful winemaker here means your skill set is beyond reproach.

Winemaker Ampeleia Maremma Toscana IGT 2008
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.
Region Tuscany
Sub-Region Maremma **Town** Roccatederighi
Grapes Blend of Mediterranean grape varieties: 60% Cabernet Franc, 15% Sangiovese, 5% Grenache, 5% 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.

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