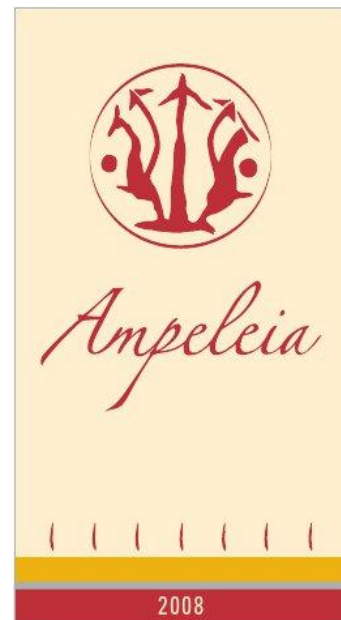


## *An Integrity Wines Selection*

### **Ampeleia IGT Maremma Toscana 2009**

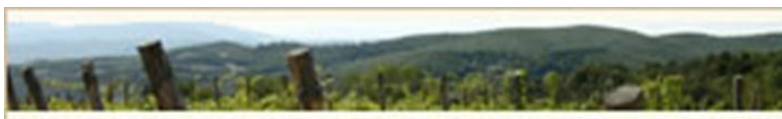
- Denomination: IGT Maremma Toscana
- Grape Varieties: Cabernet franc 60% - Sangiovese 15% together with other varieties from the Mediterranean basin
- Altitude: from 200 to 600 m above sea level
- Harvest period: from 10th September to 15th October
- Yield/ha: 35-40 hl
- Fermented in truncated cone-shaped oak tanks and in 50-60 hl concrete vats.
- Maceration varies based on grape variety but on average it is about 10-20 days under temperature control between 28° and 30°C.
- The wine is vinified and aged by parcel.
- Ageing: 15-16 months in French oak barrels and 12 months in the bottle
- The highlight of Ampeleia's creation is the final blending, done in several stages starting from the spring following harvest.



**Ampeleia, represents the synergy of seven vines, all from vineyards located on the hillsides of Roccatederighi in the heart of the Maremma area.**

Ampeleia - Elisabetta Foradori, one of Italy's top "superstar" winemakers, famous for her work with Teraldego in the Alto Adige has come together with 2 friends, Giovanni Podini and Thomas Widmann, to develop Ampeleia: a completely unique project in the Maremma region of Tuscany, **farmed biodynamically, focusing on the synergy between mankind and nature, producing fresh and elegant, silky wines.**

The estate overlooks the medieval village of Roccatederighi, located on three different levels of altitude varying from 200 to 600 meters above sea level - **Ampeleia di Sopra (Upper Ampeleia), Ampeleia di Mezzo(Central Ampeleia) and Ampeleia di Sotto (Lower Ampeleia). Ampeleia includes a total of 150 hectares of which only 40 are planted with vines.** The property slopes down towards the sea, nestled in a territory made of numerous plots of land, hidden among the lush vegetation, where earlier Etruscan settlers nourished the soil to grow grapes. **All vineyards on the estate were planted following an in depth terroir research of each single site.** Climatically, the entire area, and in particular the higher slopes, are exposed to frequent winds. Here is where the sea breeze meets and interacts with the mountain breeze. **Unique climatic conditions of Ampeleia di Sopra, allow harvesting the Cabernet Franc by the end of September taking advantage of cool late summer nights during the crucial phase of the fruit ripening process. The climate of Ampeleia di Mezzo and Ampeleia di Sotto is typical maritime Mediterranean.**



***For more information please contact us at [www.integritywines.net](http://www.integritywines.net), or call us at 404.808.8788.***