

An Integrity Wines Selection

Ampeleia, “Kepos” 2009 IGT Maremma Toscana

- Biodynamic farmed and vinified
- Grape Varieties: Grenache, Carignano, Mourvèdre, Alicante and Marsellan
- Altitude: From 200 to 350m above sea level
- Harvest Period: From 10th September to 5th October
- Yield/ hl: 50-55hl
- Hand harvested grapes
- Fermentation in 70-80 hl concrete and stainless steel tanks for 7-8 days at controlled temperature between 25°-27°C.
- Aging: Single batches are then aged in truncate cone-shaped oak tanks and in 50-60 hl concrete vats for 11 months, then in the bottled for 5 months.
- Blending of the wine batches is done in the spring and the summer following harvest.



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.

Kepos is the result of a careful and meticulous grape selection from vineyard parcels located in lower and central Ampeleia of Grenache, Carignano, Mourvèdre, Alicante and Marsellan. A wine for immediate drinking pleasure, displaying aromas of Mediterranean maquis with hints of spices, flowers and fruit, delicate and immediate fragrant.



***For more information please contact us at www.integritywines.net, or
Call us at 404.808.8788.***