



## Ampeleia IGT 2013

**Origin:** Italy, Toscana, Roccatederighi  
**Quality grade:** IGT  
**Site:** Ampeleia  
**Varietal:** Cabernet Franc  
3500 - 4000 liter/ha  
Sangiovese  
**Sea Level:** 200 - 600 m



### Cellar

**Harvest:** handpicked | September 10 - October 5  
**Malolactic Fermentation:** yes  
**Fermentation:** spontaneous  
large wooden barrel | used barrel  
steel tank  
**Maturing:** large wooden barrel | used barrel | 12 month(s)  
steel tank

### Data

**Wine Type:** Still wine | red | dry  
**Alcohol:** 13.5 %

**Certificates:** Demeter

**Allergens:** sulfites

## Winery

Ampeleia was established in 2002, the year in which Marco Tait, young and impulsive at the time, answered the call of the current owners, Elisabetta Foradori and Giovanni Podini, to take charge of the first harvest, without being fully aware of what he was getting involved in. Marco, fresh out of oenology and viticulture school, had been enchanted by the call of the Maremma and he and Elisabetta had known each other for a while.