



Carignano IGT 2016

Origin: Italy, Toscana, Roccatederighi
Quality grade: IGT
Site: Campo al Finocchio
Varietal: Carignan 100 %
5000 liter/ha
Soil: loam
marl



Cellar

Harvest: handpicked | September 15 - September 21
Malolactic Fermentation: yes
Fermentation: spontaneous
steel tank
Maturing: steel tank | 8 month(s)

Data

Wine Type: Still wine | red | dry
Alcohol: 12.5 %
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.