



AMPELEIA

Tuscany, Italy

Ampeleia was born in 2002 from the collaboration of Elisabetta Foradori and a two friends. They saw the huge potential of this particular area of the Maremma, the Colline Metallifere, mineral-rich hills that have been mined since Etruscan times. Not the coastal lowlands one usually associates with the Maremma, the Colline Metallifere are located more inland, at altitude. For example, Ampeleia's vineyards just outside the hamlet of Roccatederighi reach 600m. This part of the Maremma has never been home to intensive agriculture, and it has some of the lowest population density in all of Italy. In fact, the Colline Metallifere are a national park and also a UNESCO Global Geopark site.

Marco Tait has been at the helm of Ampeleia since the very beginning. He's originally from Trentino, where his father was the agronomist at Foradori. As a kid, he remembers doing after-school vineyard tasks and playing hide-and-seek in the cellar. After enology school and working for some larger, more conventional wine operations in the North, he came to Ampeleia, initially skeptical about the power of biodynamics. But Ampeleia is a special place, and its unspoiled nature and inherent biodiversity allowed biodynamics to take root much more quickly than in places that are more anthropized. All activities at Ampeleia had been converted to biodynamics as of the 2009 vintage.

Over the years, the People of Ampeleia have listened to the land and understood its strong suits: Cabernet Franc and Alicante Nero, a distinctly Tuscan biotype of Grenache. They've singled out vineyards whose wines continually expressed something so unique that it made more sense to highlight them rather than blend them. Thus began the "monovarietale" single-vineyard series, with Alicante Nero, Carignano, and Cabernet Franc. Soon, two more micro Cabernet Franc parcels will be released, making Ampeleia the first estate in Italy to boast four labels of what is becoming their signature grape variety.



'Unlitro' IGT Toscana 2024 12/1L

55% Alicante Nero, 25% Sangiovese, 15% Mourvedre, 5% Alicante Bouschet—from vineyards at 180-250 meters above sea level, the lower and more coastal-influenced vineyards of Ampeleia. The varieties were harvested and vinified separately. A variety of approaches: some direct-press, some infusion, some short maceration, a tiny bit semi-carbonic. Aged in cement tanks.

Technical Specifications

Product Type: Red Wine

Appellation: Toscana

Variety: Alicante Nero (Grenache)

Farming Type: Biodynamic