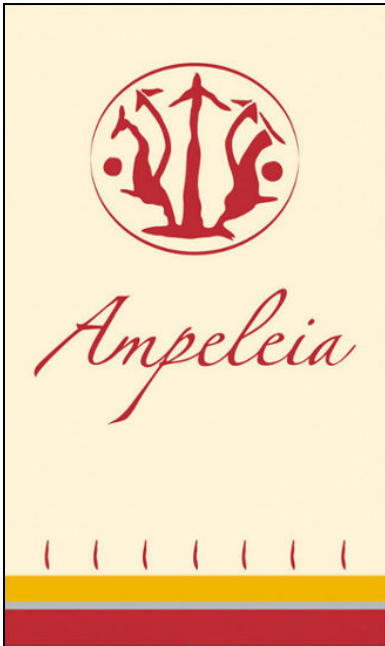


AMPELEIA

TUSCANY



Ampeleia was born in 2002 from the collaboration and friendship between Elisabetta Foradori, Thomas Widmann, and Giovanni Podini. The project aspires to represent the diversity and huge potential of this particular area of Maremma, Roccatederighi and the Colline Metallifere (Metalliferous Hills), which are not the coastal lowlands usually associated with the Maremma, but mineral-rich hills that have been mined since Etruscan times.

The estate results from the purchase of different plots of land, located far apart and on different altitude levels, with the precise aim of creating a great variability in altitude, soil type and microclimatic conditions. Variety is the keystone and soul of Ampeleia. Many of the grape varieties planted are common in Mediterranean farmlands. In past times, vineyards were not planted with just one grape variety but many types of grapes were present and they were all harvested at the same time; the vineyards at Ampeleia reflect this tradition.

Within this diversity, the estate focuses on Cabernet Franc (planted in the early 1960s) and Alicante Nero, a distinctly Tuscan biotype of Grenache. Though Ampeleia owns around 130 hectares of land, only 35 hectares are planted to vine, in an attempt to keep the landscape intact to promote biodiversity.

Ampeleia began converting vineyards to biodynamic farming in 2010, starting with Ampeleia di Sopra. Ampeleia di Mezzo and Ampeleia di Sotto are both farmed organically as they convert to biodynamic as well.

The estate extends over three altitude levels and covers 40 H of vineyard producing an average of 105,000 bottles annually: 50,000 UNLITRO, 30,000 Kepos, 20,000 Ampeleia, 5,000 Alicante, and 1,000 magnums of Empatia.

AMPELEIA DI SOPRA 70 hectares, of which 15 hectares of vineyards – Ampeleia di Sopra is the largest land unit of the estate. Placed between 450 and 600 metres above sea level, it is mainly planted with Cabernet Franc. The different exposures, the various soil-types and the climate marked by sea breezes meeting the land's energy - these are the elements that determine the uniqueness of these sites, dominated by chestnut woods. Ampeleia di Sopra includes the “Lo Sbocco” vineyard where the Merlot vines used for Empatia plunge their roots.

AMPELEIA DI MEZZO 35 hectares of which 15 hectares of vineyards - Ampeleia di Mezzo is the land of Sangiovese. Divided into small plots that range from 250 to 350 metres above sea level, the vineyards, surrounded by cork oak woods and Mediterranean scrubland, are planted with Carignan, Grenache and Alicante Bouschet.

AMPELEIA DI SOTTO 15 hectares of which 10 hectares of vineyards - Ampeleia di Sotto includes the plots closest to the sea and most similar to the deeply Mediterranean character of this region. The vineyards, found around 200 metres above sea level, are planted with traditional Mediterranean grape varieties: mainly Grenache, but Alicante Bouschet, Mourvèdre and Marselan are also present.



“The more you know about wine, the more you’ll want to know about us.”

www.ahdvintners.com; (586) 552-1414