

Grape varieties

Cabernet franc (60%), Sangiovese (15%), plus 4 forgotten local varieties

Origin

Italy, Tuscany, Grosseto, Roccatederighi, Grosseto

Soil

very calcareous, between 200 m 600 m altitude

Vinification

maceration and alcoholic fermentation in DAI with autochthonous yeasts

Ageing

16 months in wood and cement deposits, plus 12 months in bottles

Characteristics

Red, Biodynamic, Still, Intense and structured

Properties

Alcohol: 13,8 %, Ph: 3,61, SO2: 33, Residual sugar: 0,3 g/l

Also appears in:

Price: 20 - 50€

**AMPELEIA AMPELEIA**

AMPELEIA, Grosseto, Roccatederighi

2013 33201 75 CL

2012 33201 75 CL