

Ampelleia



Ampelleia represents the beginning, the pride and excellence of our estate, which it takes its name from. We have grown together with it and thanks to it. Its essence comes from Cabernet Franc, a sensitive grape variety that is difficult to work with and only shows its qualities in the right soil. This is one thing we are sure of: Roccatederighi and Cabernet Franc have a rare synergy, capable of expressing the full potential of both. Here Cabernet tastes of Roccatederighi.

In 2002 this synergy resulted in Ampelleia. Coming from vineyards scattered around the estate, on the clay-limestone soil on which Roccatederighi was built.

Appellation: IGT Toscana rosso

Grape variety: 100% Cabernet Franc

Training system: guyot

Altitude: 500 m/asl

Harvest period: 3rd-4th week of September

Yield/ha: 30 hl

Alcohol content: 12.5% vol

Ageing: 12 months in wooden barrels

Vinification notes: 10% whole cluster

First vintage: 2002

Bottles produced: 15,000



LE VECCHIE
ANNATE



Ampelasia

2013

90% Cabernet Franc

10% Sangiovese

15 days maceration

6 months in concrete tanks

12 months in used barrigue

2016

100% Cabernet Franc

20 days maceration

10% whole clusters

6 months in concrete tanks

6 months in wooden barrel

2014

90% Cabernet Franc

10% Sangiovese

12 days maceration

6 months in concrete tanks

6 months in wooden barrel

2017

100% Cabernet Franc

10 days maceration

15% whole clusters

12 months in wooden barrel

2015

100% Cabernet Franc

12 days maceration

6 months in concrete tanks

6 months in wooden barrel

2018

100% Cabernet Franc

15 days maceration

15% whole clusters

6 months in concrete tanks

6 months in wooden barrel

