





Origin	Toscana IGT
Blend	Blend of Carménère,
	Cabernet Sauvignon,
	Cabernet Franc

#### Alcohol 14%

### **Tasting Notes**

The 2015 Ampio shows a very dark and intense ruby red in color. On the nose, seductive aromas of black pepper and mint fuse with highly pleasurable notes of black berry fruit, blackcurrants and blueberries, finishing with floral scents. Delicate hints of dark chocolate and licorice complete the bouquet. On the palate, the wine is generous, enveloping and complex with a firm and silky tannic texture. The finish and aftertaste are long, spicy and elegant.

# **2015 AMPIO**

### VINTAGE

- The 2015 vintage was characterized by a winter with frequent rainfall, which assisted in the accumulation of useful reserves of ground water in the soil.
- Spring had excellent weather, with temperatures above normal, leading to a perfect development of the grapes.
- The summer was warm and dry, with peak temperatures during July, guaranteeing the growth of the grape bunches occurred without any stress.
- August was warm with occasional rain, which aided the excellent start to the ripening process.
- Harvest occurred during the second half of September and continued through the end of the month.

# VINEYARD HISTORY

- The Le Mortelle estate is in the heart of Maremma in Tuscany, near the town of Castiglione della Pescaia.
- The Antinori family has been part of this territory for generations. Since the property was acquired, the family has dedicated their efforts to improving the vineyards and building the new winery with the firm belief that this area has great potential to produce high quality wines.
- Extending over an area of 667 acres, the soil is of medium consistency, sandy and loamy composed of clay and silica.

## VINIFICATION

- Ampio was produced from the grapes of the finest vineyards of the Le Mortelle estate, picked into small packing cases and brought to the cellars for a careful manual selection of the finest bunches.
- Only select berries went into the special fermentation tanks. The form of these tanks along with a special system of punching down the cap of grape skins assure a fermentation process which helps fully bring out the aromas and characteristics of each grape variety."
- The various lots went through a complete malolactic fermentation in small French oak barrels and were then given 18 months of aging in barrel before being assembled into the final wine.
- After bottling, Ampio reposed for an additional twelve months.