



EMPSON & CO.
Experience Italy in a Wine glass



Barbaresco DOCG Rocche dei 7 Fratelli

100% Nebbiolo. Rich and bright garnet red. Ample and persistent nose, with elegant notes of rose and red berries. Harmonious on the palate with great structure, full body and length.

“You need the best grapes because here, people really understand wine well. So if you don’t make the right choices when you’re making your wine, they will buy it elsewhere.”

Wine exported to: USA

Most recent awards



Winemaking and Aging

Grape Varieties:

100% Nebbiolo

Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	25 days
Type of yeast:	Selected yeast
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container size:	25 hL
Type of oak:	Slavonian
Aging before bottling:	Minimum 26 months
Aging in bottle:	6 months
Closure:	Cork



Organic:	Sustainable
Vineyard location:	Treiso
Soil composition:	Limestone
Vine training:	Guyot
Altitude:	1,017 feet (310 meters) above sea level
Vine density:	4,300 vines per ha
Yield:	7,000 kg per ha
Exposure:	South
Years planted:	1993-1998
Time of harvest:	Early October
Total yearly production (in bottles):	16,000



Tasting Notes and Food Pairings

Tasting notes:	"Rich and bright garnet red. Ample and persistent nose, with elegant notes of rose and red berries. Harmonious on the palate with great structure, full body and length."
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Red meat, mushrooms, and aged cheese.
Aging potential:	15-20 years
Alcohol:	14.5%
Winemaker:	Walter Lodali and Umberto Cagnasso