



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

JAMES SUCKLING: 93

VINOUS: 92

IAN D'AGATA: 91

WINE ENTHUSIAST: 94 Editor's Choice

KERIN O'KEEFE: 94



Winemaking and Aging

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| 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 |



Vineyard

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| 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 |

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| Exposure: | South |
| Years planted: | 1993-1998 |
| Time of harvest: | Early October |
| Total yearly production (in bottles): | 16,000 |

Tasting Notes and Food Pairings

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| 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 |