



EMPSON & CO.
Experience Italy in a Wine glass



Barolo DOCG

This classic Barolo comes from two vineyards located in two distinctly different districts: Diamo d'Alba and Castiglione; this means two different styles and expressions of the variety are crafted into one balanced "whole." The vines average thirty to forty years old and the soil is mostly clay and silt. The wine ages in French oak, partly new (the percentage of new and used barrique depends on the wine's analysis after fermentation) for eighteen to twenty-four months followed by twelve in stainless steel. The wine is unclarified and unfiltered.

Wine exported to: Canada, Puerto Rico, Singapore

Most recent awards

WINE ENTHUSIAST: 92

JAMES SUCKLING: 90

VINOUS: 91

VINOUS MEDIA: 90

WINE ADVOCATE: 91

WINE SPECTATOR: 90

INTERNATIONAL WINE CELLAR: 90



Winemaking and Aging

Grape Varieties: 100% Nebbiolo

Fermentation container: Stainless steel

Type of yeast: Selected

Length of maceration: 7 days

Malolactic fermentation: Yes

Fining agent: None

Aging containers: Barrique

Container size: 225 L

Container age: No more than 5 uses

Type of oak: French

Bottling period: March

Aging before bottling: 18-24 months

Aging in bottle: 3 months

Closure: Cork



Organic: No

Vineyard location:	Diamo d'Alba; Castiglione Falletto
Vineyard size:	2 hectares (5 acres)
Soil composition:	Silt and clay
Vine training:	Guyot
Altitude:	350-380 meters (1,148-1,247 feet) above sea level
Vine density:	4,000 vines per hectare
Yield:	80 quintals reduced depending on the thinning
Exposure:	Southeast/southwest
Years planted:	1990-2000
Age of vines:	20-30 year old vines
Time of harvest:	Mid-October
First vintage of this wine:	1993
Total yearly production (in bottles):	8,000-10,000

Tasting Notes and Food Pairings

Tasting notes:	This modern-style Barolo displays a remarkably pure flavors. Ruby red with garnet reflections and a complex bouquet of raspberries, strawberries and spearmint; the palate expresses an immediate roundness with mellow flavors and texture, which are all balanced by lovely tannins and a pleasant finish.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	This wine goes well with cheese and meat, particularly braised beef.
Aging potential:	15-25 years
Alcohol:	Alc. 14% by vol.

Winemaker:

Davide Mozzone

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