



EMPSON & CO.
Experience Italy in a Wine glass



Barolo "Pernanno" DOCG

Pernanno comes from a single Nebbiolo vineyard – only 2 hectares/about 5 acres – of the same name in Castiglione Falletto. Its southeastern exposure is perfectly suitable to the Nebbiolo variety. The grapes are harvested in the fall and after very careful selection and vinification, the wine ages in French oak barrique, some new, some used (the percentage of new and used barrique depends on the wine's analysis after fermentation). It is raised for at least twenty-four months in oak and twelve months in bottle. Unclarified and unfiltered.

Wine exported to: Canada, Puerto Rico, Singapore

Most recent awards

WINE ENTHUSIAST: 90

VINOUS: 94

JAMES SUCKLING: 93

VINOUS MEDIA: 93

WINE SPECTATOR: 93

DECANTER: 91

WINE ADVOCATE: 92

INTERNATIONAL WINE CELLAR: 92



Winemaking and Aging

Grape Varieties: 100% Nebbiolo

Fermentation container: Stainless steel

Type of yeast: Selected

Length of maceration: 10 days

Malolactic fermentation: Yes

Fining agent: None

Aging containers: Barrique

Container size: 225 L

Container age: New and used

Type of oak: French

Bottling period: March

Aging before bottling: Min. 24 months

Aging in bottle: 3 months


Closure: Cork

Vineyard

Organic:	No
Vineyard name:	Pernanno
Vineyard location:	Castiglione Falletto
Vineyard size:	2 hectares (5 acres)
Soil composition:	Silt and clay
Vine training:	Guyot
Altitude:	380 meters (1,247 feet) above sea level
Vine density:	4,000-5,000 vines per hectare
Yield:	65 quintals reduced depending on the thinning
Exposure:	Southeast
Years planted:	1950, 1960, 1975, 1985
Age of vines:	35-45 -60 years old
Time of harvest:	Mid-October
First vintage of this wine:	1995
Total yearly production (in bottles):	4,000-5,000 bottles per year



Tasting Notes and Food Pairings

Tasting notes:	Intense red with garnet highlights. Very complex bouquet with notes of tobacco and mint that burst forth on the palate, resulting in an ideal balance of robustness, elegance and roundness.
 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