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Barolo Riserva DOCG

The Bongiovanni farmstead dates back to the early 1950s, when it was purchased by Giovanni Bongiovanni. Giovanni planted a Nebbiolo vineyard where there had been nothing but untamed woodland. He struck gold, yet never bottled his own wine. When he died, the estate was left to his daughter Olga who grew to cover prime hillside vineyards of the Langhe for her own wines. Here, the family only planted native grape varieties and one noble international grape, Cabernet Sauvignon. A good number of innovations have come about thanks to Olga's nephew, winemaker Davide Mozzone. The Bongiovanni philosophy aims to minimize outside intervention and maximize character and terroir, steering clear of stereotypical wines. While not certified organic, the winery proudly participates in Piedmont's Green Experience, which is a network of sustainable and organic growers. The winery only makes the Riserva in exceptional vintages. The grapes are meticulously selected and vinified separately with an eye to creating a wine that will stand up to long aging.

Wine exported to: USA

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Stainless steel
Type of yeast:	Select
Malolactic fermentation:	Yes
Fining agent:	None
Aging containers:	Barrique
Container size:	225 L
Container age:	New to 4 years old
Type of oak:	French
Closure:	Natural cork



Vineyard

Organic:	Sustainable Farming
Vineyard location:	Castiglione Falletto
Soil composition:	Clay with a high percentage of loam
Vine training:	Low Guyot
Vine density:	4,000-4,500 vines per hectare
Exposure:	Southeastern
Years planted:	1960
Time of harvest:	Mid-October
Total yearly production (in bottles):	1,500

Tasting Notes and Food Pairings

Serving temperature:

Best served at 16-18 °C (60.8-64.4 °F).

Winemaker:

Davide Mozzone

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