



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Barolo Riserva DOCG

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.

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**Wine exported to:** USA

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## Most recent awards

**VIOUS:** 92

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## 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



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).
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Winemaker:

Davide Mozzone



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