



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



## Cabernet Sauvignon Venezia Giulia IGT

Bortoluzzi reds aim to stand out, made with integrity and the idea of highlighting the region's terroir and personality as well as the grapes themselves. Having aged in both new and used barrique and tonneaux for eighteen months, it is hearty yet elegant on the palate.

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**Wine exported to:** Canada, USA, Japan, Australia, Austria

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### Most recent awards

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**JAMES SUCKLING:** 91

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### Winemaking and Aging

Grape Varieties:

100% Cabernet Sauvignon

|                                   |                                     |
|-----------------------------------|-------------------------------------|
| Fermentation container:           | Stainless steel                     |
| Length of alcoholic fermentation: | 15 days                             |
| Type of yeast:                    | Selected                            |
| Aging containers:                 | Barrique, tonneaux, stainless steel |
| Container age:                    | both new and used (maximum 3 year)  |
| Aging before bottling:            | 13-16 months                        |
| Closure:                          | Cork                                |

## Vineyard

|                    |                                                                   |
|--------------------|-------------------------------------------------------------------|
| Organic:           | No                                                                |
| Vineyard location: | Gradisca d'Isonzo and Fogliano Redipuglia                         |
| Soil composition:  | Gravelly, red and grey soil, rich in minerals and micro-elements. |
| Vine training:     | Guyot                                                             |
| Altitude:          | 80-100 feet (25-30 meters) above sea level                        |
| Vine density:      | 4500 vines per hectare                                            |
| Yield:             | 3.1 lbs per vines                                                 |
| Exposure:          | Northeastern                                                      |
| Age of vines:      | 15-20 years                                                       |
| Time of harvest:   | Late September to Early October                                   |

## Tasting Notes and Food Pairings

|                  |                                                                                                                                                      |
|------------------|------------------------------------------------------------------------------------------------------------------------------------------------------|
| Tasting notes:   | Bright ruby in color, with an intense nose of currant, spice and milk chocolate with notes of wood and brushwood. Velvety and elegant on the palate. |
| Food pairings:   | Pairs well with roasted red meats, and game dishes. The wine is also excellent with seasoned cheese.                                                 |
| Aging potential: | Up to 10 years                                                                                                                                       |
| Alcohol:         | 13.5%                                                                                                                                                |
| Winemaker:       | The Bortoluzzi Family                                                                                                                                |