



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.

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

Most recent awards

JAMES SUCKLING: 91



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



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