



EMPSON & CO.
Experience Italy in a Wine glass



Casale Vecchio Montepulciano d'Abruzzo DOCG

Made from 100% Montepulciano d'Abruzzo grapes, the vineyards are located within the townships of Colonnella, Ancorano and Controguerra and cover a total of 25 hectares (nearly 62 acres). Vinification begins with soft pressing and de-stalking with maceration on skins and fermentation for twenty days. Malolactic fermentation takes place in American barrique and aging continues for six months. Very deep, brilliant ruby with purple reflections, the bouquet shows excellent intensity and richness, with notes of ripe red fruit, amaretto cookies, marzipan and sweet spices. Mellow, flavorful and complex on the palate, with smooth, velvety tannins, outstanding freshness and balance.

Wine exported to: USA

Most recent awards

ULTIMATE WINE CHALLENGE: 94

WINE SPECTATOR: 88

LUCA MARONI: 92

DECANTER: 90

VINOUS: 87



Winemaking and Aging

Grape Varieties:	100% Montepulciano d'Abruzzo
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	20 days
Type of yeast:	Selected yeast, locally harvested
Fermentation temperature:	27 °C (80.6 °F)
Maceration technique:	cold maceration for two days and after maceration at 27 °C
Length of maceration:	20 days
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	Barrique
Container size:	225 liters
Container age:	30% new - 70% second time
Type of oak:	French and American
Bottling period:	From May to December
Aging before bottling:	6 months
Aging in bottle:	1-2 month
Closure:	Natural Cork

Vineyard

Organic:	No
Vineyard location:	Colonnella, Ancorano and Controguerra
Vineyard size:	1-3 hectares (2.47 - 7.4 acres)
Soil composition:	Medium-textured limestone and clay.
Vine training:	Pergola (Tendone) and Guyot
Altitude:	80-250 meters (260-820 feet) above sea level
Vine density:	1,600-2,000 plant per hectare
Yield:	6-9 tons per hectare
Exposure:	Southern/southeastern
Years planted:	25-40 years
Age of vines:	25-40 years
Time of harvest:	Late October
Total yearly production (in bottles):	240,000 bottles

Tasting Notes and Food Pairings

Tasting notes:	Strong ruby red with garnet high-lights. Intense, persistent, fruity with a strong aroma of ripe red fruits, "amaretto," marzipan, spices. Dry, warm, elegant tannins. Wine of excellent flavor and well-balanced.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Ideal pairings are robust first courses, cold cuts and salami, particularly the excellent varieties to be found in the Abruzzo region, as well as roasts and stews.

Aging potential:

5-6 years

Alcohol:

13,00% vol

Winemaker:

Rino SanteUSAnio, Francesco De Santis , Dennis
Verdecchia

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