



EMPSON & CO.
Experience Italy in a Wine glass



Chardonnay Venezia Giulia IGT

The grapes for this way are harvested in late September and grapes are soft-pressed whole, with a portion fermented in stainless steel, and another in new medium-toasted Allier barrique and tonneaux; the latter undergoes twenty-four hours of cryomaceration before bottling. A lovely intensity with a never-excessive toasty note. Mellow and structured, with well-integrated acidity and excellent balance and persistence.

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

Most recent awards

LUCA MARONI: 90

KERIN O'KEEFE: 92

JAMES SUCKLING: 90

GAMBERO ROSSO: Tre bicchieri

WINE ENTHUSIAST: 91



Winemaking and Aging

Grape Varieties:	100% Chardonnay
Fermentation container:	Stainless steel
Type of yeast:	Selected
Maceration technique:	Cryomaceration
Length of maceration:	24 hours
Aging containers:	Stainless steel tanks, oak barriques and tonneaux
Container age:	New
Type of oak:	Medium-toasted Allier
Aging before bottling:	6 months
Closure:	Cork



Vineyard

Organic:	No
Vineyard location:	Gradisca D'Isonzo
Vineyard size:	3.7 acres (1.5 hectares)
Soil composition:	Gravelly, red terrain that is rich in minerals and microelements
Vine training:	Guyot

Altitude:	262-328 feet (80-100 meters) above sea level
Vine density:	4500 vines per hectares
Yield:	3.5 lbs per vine
Exposure:	Northeastern
Years planted:	2019
Time of harvest:	Early September
Total yearly production (in bottles):	10,000



Tasting Notes and Food Pairings

Tasting notes:	Warm golden yellow, intense bouquet of apples, vanilla cream, and lemon, with a hint of flint underneath. Full-bodied. Creamy palate with well-integrated acidity and a soft, round texture.
Food pairings:	Rich, flavorful first courses, such as fish soup and mushroom risotto.
Aging potential:	Up to 6 years
Alcohol:	13%
Winemaker:	The Bortoluzzi Family