



EMPSON & CO.
Experience Italy in a Wine glass



Chardonnay Venezia Giulia IGT

After stacking up years of experience in wineries not his own, venerable enologist Giovanni Bortoluzzi and his wife Mireide realized their dream of opening their own winery in 1982 when they acquired vineyards in Gradisca d'Isonzo. Since then, the winery has grown exponentially and now extends 50 hectares (124 acres), producing 200,000 bottles a year, in two very distinct areas of the region: Gradisca d'Isonzo, where the vineyards surround the winery, and in the Friuli Venezia Giulia DOC zones of Collio and Isonzo. Giovanni's children Alessio, Alberto and Angela currently work alongside Giovanni, with each focusing on a different area of operations: agricultural engineering and vineyard manager, administration and marketing, and sales director and winery manager, respectively. The areas are excellent for the production of wine, Collio in particular. When asked about it, Giovanni Bortoluzzi explained, "The wines from our region are greatly influenced by the climate and terrain and because of this they have unique features. Because they are so connected to the territory and the environment, the characteristics (like acidity and alcohol volume) could change. But this is synonymous with authenticity and the result of how serious we take our work. They say you can understand the character of a producer through his wine and I believe this is true: I want people to taste in our wines the passion, love and dedication my family and I put into our work." Harvest takes place 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

GAMBERO ROSSO: Tre bicchieri

WINE ENTHUSIAST: 91

ULTIMATE WINE CHALLENGE: 89

WINE SPECTATOR: 86

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Winemaking and Aging

Grape Varieties:	100% Chardonnay
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	Approx. 15 days
Type of yeast:	Selected yeast
Fermentation temperature:	17 °C (62.6 °F)
Length of maceration:	24 hours
Malolactic fermentation:	No
Aging containers:	Barrique and stainless steel
Container size:	500 L
Container age:	New
Type of oak:	French Allier

Bottling period:	April
Aging before bottling:	9 months
Closure:	Cork

Vineyard

Organic:	No
Vineyard location:	Gradisca D'Isonzo
Soil composition:	Gravelly, red soil, rich in minerals and micro-elements
Vine training:	Guyot
Altitude:	25-30 (80-100 feet) above sea level
Vine density:	1,820 vines per acre
Yield:	3.24 tons per acre
Exposure:	northeastern
Age of vines:	10-20 years old
Time of harvest:	April
Total yearly production (in bottles):	5,000

Tasting Notes and Food Pairings

Tasting notes:	Deep straw yellow in color; intense, persistent aromas reminiscent of ripe fruit, with a very pleasing – never excessive – vein of toasted oak. Mellow, structured palate with well-integrated acidity, distinct balance, body and length.
Serving temperature:	Best served at 10-12 °C (50-53.6 °F).

Food pairings:	Brilliant with structured, rich, flavorful first courses, fish soup and mushroom risotto.
Aging potential:	Up to 6 years
Alcohol:	Alcohol cont: 12.5% by vol.; dry extract: 22 g/l; total acidity: 6.0; residual sugar: 4 g/l; pH: 3.38
Winemaker:	Giovanni Bortoluzzi
