



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



## Chardonnay Vigneti delle Dolomiti IGT

Handpicked and carefully selected grapes are de-stemmed and allowed to cold-macerate for a few hours. A portion of the wine ages in French oak barrique, with bâtonnage of its lees every two days, while the rest ages in stainless steel tanks. The young wine is then blended and prepared for bottling in early spring.

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**Wine exported to:** Hong Kong, Bermuda, Canada, USA, Singapore, Puerto Rico

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### Most recent awards

**LUCA MARONI:** 91

**WINE ADVOCATE:** 90

**JAMES SUCKLING:** 90

**WINE SPECTATOR:** 90

**WINE ENTHUSIAST:** 89



## Winemaking and Aging

Grape Varieties:	Chardonnay
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 days
Type of yeast:	Selected yeast
Fermentation temperature:	15-17 °C (59-62.6 °F)
Maceration technique:	Cold
Length of maceration:	A few hours
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel with a portion in oak barrels
Container size:	225 L
Container age:	1 - 3 years
Type of oak:	French
Bottling period:	Spring
Aging before bottling:	A few months on the fine lees
Closure:	Screwcap



## Vineyard

Organic:	No
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Vineyard location:	Surrounded by the Dolomites, the vineyards are situated in Northern Italy, in the area of the provinces of Trento and Bolzano;
Soil composition:	Calcareous clay and sand
Vine training:	Guyot and Pergola trentina
Altitude:	200-500 (656-1,640 feet) above sea level
Vine density:	3,500 - 4,000
Yield:	6.6 lbs per vine
Exposure:	Southwestern
Age of vines:	5-25 years old
Time of harvest:	Early September
Total yearly production (in bottles):	40,000 bottles per year



## Tasting Notes and Food Pairings

Tasting notes:	Straw yellow in color with delicate aromas of pear, tropical fruit and spice confirmed on an elegant, fresh and persistent palate.
Serving temperature:	Best served at 10-12° C (50-53.6° F).
Food pairings:	Great with fish, white meat and pasta.
Aging potential:	2-3 years
Alcohol:	13% alcohol by volume; dry extract: 21.89 g/l; total acidity: 5.45 g/l; residual sugar: 2 g/l; pH: 3.37.
Winemaker:	Franco Bernabei