



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.

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

Most recent awards

LUCA MARONI: 91

WINE ADVOCATE: 90

JAMES SUCKLING: 90

WINE SPECTATOR: 90

WINE ENTHUSIAST: 89



Winemaking and Aging

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| 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

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| 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

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| 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 |