



EMPSON & CO.
Experience Italy in a Wine glass



Collio Bianco Fosarin DOC

Fosarin is a Collio Bianco DOC from a vineyard of the same name, measuring 2.5 hectares/6 acres. It is a blend of equal parts Pinot Bianco and Friuliano and 20% Malvasia. The former ferments in barrique, while the latter two in stainless steel. The result is a rich, elegant, structured and fragrant wine with balanced acidity and alcohol. It is a classic example of Friuli's unique terroir.

Wine exported to: Japan, Canada, Australia

Most recent awards

WINE ENTHUSIAST: 93

JAMES SUCKLING: 94

VINOUS: 91

WINE ADVOCATE: 95

WINE & SPIRITS: 91

WINE SPECTATOR: 91



Winemaking and Aging

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| Grape Varieties: | 30-40% Tocai Friulano, 20% Malvasia, 40-50% Pinot Bianco |
| Fermentation container: | Stainless steel |
| Length of alcoholic fermentation: | 8-12 days |
| Type of yeast: | Selected |
| Fermentation temperature: | 18-20 °C (64.4-68 °F) |
| Malolactic fermentation: | Partial |
| Fining agent: | none |
| Aging containers: | Barriques and stainless steel |
| Container size: | 225 l |
| Container age: | old |
| Type of oak: | Allier |
| Bottling period: | July |
| Aging before bottling: | 8 months |
| Aging in bottle: | 6 months |
| Closure: | Diam Cork |



Vineyard

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|---------------------------------------|---------------------------------------|
| Organic: | No |
| Vineyard name: | Fosarin |
| Vineyard location: | Collio, Friuli Venezia Giulia |
| Vineyard size: | 2.5 hectares (6.2 acres) |
| Soil composition: | Arenaceous marl |
| Vine training: | Capuccina |
| Altitude: | 180 meters (590 feet) above sea level |
| Vine density: | 4,500 vines per hectare |
| Yield: | 1.5-1.5 kg per vine |
| Exposure: | Southern, southeastern |
| Years planted: | 1969 |
| Age of vines: | 50 years |
| Time of harvest: | Late September |
| First vintage of this wine: | 1990 |
| Total yearly production (in bottles): | 12,500 |



Tasting Notes and Food Pairings

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|----------------------|---|
| Tasting notes: | Straw yellow, delicate bouquet, elegant, distinct finesse; fresh and fruity in youth, then ample and spicy from its 2nd year. Full, dry, well balanced, wonderful depth and richness. |
| Serving temperature: | Best served at 8-10 °C (46.4-50 °F). |
| Food pairings: | Its structure and complexity can stand up to rich, structured food, flavorful first courses, fish, white meat, medium-seasoned cheese. |
| Aging potential: | 20 years |

Alcohol:

Alc. cont. 13.5% by vol.

Winemaker:

Fabio Coser

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