



**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.

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**Wine exported to:** Japan, Canada, Australia

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## Most recent awards

**VINOUS:** 93

**WINE ENTHUSIAST:** 93

**JAMES SUCKLING:** 94

**WINE ADVOCATE:** 95

**WINE & SPIRITS:** 91

**WINE SPECTATOR:** 91

**GAMBERO ROSSO:** Tre bicchieri

**ULTIMATE WINE CHALLENGE:** 91

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## Winemaking and Aging

|                                   |                                                          |
|-----------------------------------|----------------------------------------------------------|
| 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

|                                       |                                       |
|---------------------------------------|---------------------------------------|
| 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

|                      |                                                                                                                                                                                       |
|----------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 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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