



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 Friulano 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

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



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



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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