



EMPSON & CO.
Experience Italy in a Wine glass



Do ut Des IGT

From 6 hectares in Montaperti, northeastern exposure, 1,082 feet (330 meters) above sea level and clay and sand with river stones from Pliocene era, rich in organic substances. Offers structure and perfume and all the trademark characteristics – color, tannins and structure as well as power and appeal – of a true Bordeaux blend. A perfect intermingling of fruity and toasty notes. A lovely wine to cellar for a future occasion. A classic French style meets skilled Italian winemaking in the unique terroir of Tuscany. The name Do ut Des, is Latin for “I give so that you may give.”

Wine exported to: USA, Poland

Most recent awards

WINE ENTHUSIAST: 91

JEB DUNNUCK: 91

VINOUS: 92

JAMES SUCKLING: 95

WINE ADVOCATE: 93

LUCA MARONI: 94


WINE SPECTATOR: 94

ULTIMATE WINE CHALLENGE: 93



Winemaking and Aging

Grape Varieties:	Equal parts Cabernet Sauvignon, Petit Verdot, Merlot
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	25 days
Type of yeast:	Spontaneous
Fermentation temperature:	28-30 °C (82.4-86 °F)
Maceration technique:	Pumpovers
Length of maceration:	25 days
Malolactic fermentation:	Yes
Fining agent:	None
Aging containers:	Barrique
Container size:	225 L
Container age:	First and second use
Type of oak:	Allier / Tronchet
Bottling period:	1 year
Aging before bottling:	18 months
Aging in bottle:	Minimum 1 year

Closure:	Natural Cork
 Vineyard	
Organic:	Yes
Vineyard name:	Montaperti
Vineyard location:	Montaperti, Tuscany
Vineyard size:	6 hectares
Soil composition:	Clay and sand with river stones from the Pliocene era, rich in organic substances
Vine training:	Guyot/Spurred cordon
Altitude:	230 meters (755 feet) above sea level
Vine density:	6,600 plants per hectare
Yield:	50-60 ql/ha
Exposure:	Southern/eastern
Years planted:	1998/2002
Time of harvest:	Mid to late September
First vintage of this wine:	1997
Total yearly production (in bottles):	20,000

Tasting Notes and Food Pairings

Tasting notes:	Offers structure, and perfumed aromas and all the trademark characteristics of a true Bordeaux blend: color, tannins and structure. A perfect blend of fruity and toasty notes; great aging ability
Serving temperature:	Best served at 14-16 °C (57.2 - 60.8 °F).

Food pairings:	Pairs well with braised meats and aged cheeses.
Aging potential:	10-20 years
Alcohol:	14.50%
Winemaker:	Gioia Cresti