



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Dolce Toscolo

Neil and Maria Empson created this label to pay tribute to all things Tuscan, honoring the extraordinary region even in its name, which means Tuscan boy in the local dialect. Franco Bernabei styles the wine, along with Neil, using grapes from the finest vineyards in the region. The soil and microclimates are intriguingly diverse – from compact, very fine-textured limestone at approx. 400-450 meters (1,310 to 1,480 feet) above sea level, to rocky, calcareous clay areas with similar altitudes; and even clayey/siliceous/ calcareous soil at 250-300 meters (820-984 feet) above sea level. Neil is thus able to handpick the best selections according to harvest conditions in the individual vineyards, maintaining consistent quality with each vintage. Made from two-thirds Trebbiano and one-third Malvasia, partly from sun-dried grapes. Fermentation is a slow process but the results yield a particularly fragrant, elegant wine. It ages for a minimum of eighteen months in small oak barrels known as caratelli, which are 100 liters in size, and in Slavonian oak casks. Aromatic, delicate and well balanced, it is not excessively sweet, so it can be enjoyed as a dessert wine or with flavorful blue-veined cheeses.

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**Wine exported to:** Hong Kong, Austria, United Kingdom, Canada, USA, Singapore, Korea, Puerto Rico, Australia, India, Serbia, Turks and Caicos

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## Most recent awards

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### Winemaking and Aging

Grape Varieties:	70% Trebbiano and 30% Malvasia
Fermentation container:	Stainless steel
Type of yeast:	Selected
Malolactic fermentation:	Yes
Aging containers:	Stainless steel
Aging before bottling:	6 months
Closure:	Natural cork



### Vineyard

Organic:	No
Vineyard location:	Diverse locations
Soil composition:	Fine-textured limestone, rocky calcareous clay



### Tasting Notes and Food Pairings

Tasting notes:	Amber with golden hues, the bouquet is intense and ethereal, with notes of creamy caramel, exotic fruit and orange blossoms that continue on the rich, silky palate, interwoven with subtle apricot and nutty nuances.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).

Alcohol:	Alc. cont. 16% by vol., residual sugar 120 grams/liter
Winemaker:	Franco Bernabei

