



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



## "Duca Fedele" Valpolicella DOC BIO

65% Corvina, 25% Corvinone, 10% Rondinella. Delicate ruby red color with lighter edges. A rich nose, with white and black pepper, strawberry, zesty candied orange, and a hint of medicinal herbs. Fresh, peppery, and inviting on the palate. A generous palate with great drinkability.

"Naturally terroir-true."

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**Wine exported to:** USA

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### Most recent awards

**WINE ENTHUSIAST :** 94

**JAMES SUCKLING:** 90

**WINE ENTHUSIAST:** 93

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## Winemaking and Aging

Grape Varieties:	65% Corvina, 25% Corvinone, 10% Rondinella
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	2 weeks
Type of yeast:	Cultivated
Length of maceration:	2 weeks
Malolactic fermentation:	Yes
Aging containers:	Stainless steel
Bottling period:	Spring
Aging before bottling:	Several
Aging in bottle:	6 months
Closure:	Nomacorc

## Vineyard

Organic:	Yes
Vineyard location:	In the hills of Mezzane di Sotto
Soil composition:	Limestone
Vine training:	Pergola Veronese
Altitude:	328-1,312 feet (100-400 meters) above sea level
Vine density:	7,000 plants per hectare
Yield:	2.5 per vine
Exposure:	Southwestern

Years planted:	1998
Time of harvest:	September
Total yearly production (in bottles):	18,000

## Tasting Notes and Food Pairings

Tasting notes:	Delicate ruby red color with lighter edges. A rich nose, with white and black pepper, strawberry, zesty candied orange, and a hint of medicinal herbs. Fresh, peppery, and inviting on the palate. A generous palate with great drinkability.
Serving temperature:	Best served at 12-14 °C (53.6-57.2 °F).
Food pairings:	Very versatile and food friendly. Particulary interesting when served chilled with salads, fish and delicate flavorful dishes (tuna steak, tuna tartare). Charcuterie. Pizza, and pasta dishes with tomato sauce.
Aging potential:	5-6 years
Alcohol:	12.5%
Winemaker:	Valentino Ciarla