



EMPSON & CO.
Experience Italy in a Wine glass



“Duchessa Allegra” Garganega IGT BIO

100% Garganega. Tangy citrus aromas, such as grapefruit, and green apple; in some vintages also fresh-cut melon. The palate shows a crisp and clean fruitiness, with fresh savory notes that combine well with the fruit.

"Sapid, complex yet fresh and dynamic Garganega."

Wine exported to: USA

Most recent awards



Winemaking and Aging

Grape Varieties:

100% Garganega

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|-----------------------------------|-----------------|
| Fermentation container: | Stainless steel |
| Length of alcoholic fermentation: | 2 weeks |
| Type of yeast: | Cultivated |
| Length of maceration: | A few hours |
| Aging containers: | Stainless steel |
| Bottling period: | Winter |
| Aging before bottling: | 3 months |
| Aging in bottle: | 3 months |
| Closure: | Nomacorc |



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|---------------------------------------|---------------------------------------|
| Organic: | Yes |
| Vineyard location: | In Mezzane di Sotto hills |
| Soil composition: | Limestone |
| Vine training: | Pergola Veronese |
| Altitude: | 250 meters (820 feet) above sea level |
| Vine density: | 3,000 plants per hectare |
| Yield: | 2.5 per vine |
| Exposure: | Southwestern |
| Years planted: | 1998 |
| Time of harvest: | Early September |
| Total yearly production (in bottles): | 10,000 |



Tasting Notes and Food Pairings

Tasting notes:

Tangy citrus aromas, such as grapefruit, and green apple; in some vintages also fresh cut melon. The palate shows a crisp and clean fruitiness, with fresh savory notes that combine well with the fruit.

Serving temperature:

Best served at 8-10 °C (46.4-50 °F).

Food pairings:

A very versatile wine. Shellfish and roasted fish. Seafood pasta and rice dishes; international cuisine: ramen and fish soups.

Aging potential:

5-6 years

Alcohol:

12%

Winemaker:

Valentino Ciarla