



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



## Edizione White

Pecorino, Fiano, Grillo. Fantini Edizione White is a complex bouquet with exotic and captivating aromas of mango, papaya, lime and red grapefruit combined with herbs like lemongrass, lemon balm, mint and green tea. A white with long persistence, rich in nuances.

“The goal of the winery is to produce wines of excellent value and quality that can be enjoyed by all wine aficionados.”

---

**Wine exported to:** USA

---

## Most recent awards

---



**Winemaking and Aging**

|                           |                                    |
|---------------------------|------------------------------------|
| Grape Varieties:          | Pecorino, Fiano, Grillo            |
| Fermentation container:   | Stainless steel and oak containers |
| Type of yeast:            | Selected yeast                     |
| Fermentation temperature: | 50-53.6 °F (10-12 °C)              |
| Length of maceration:     | 12 hours                           |
| Malolactic fermentation:  | No                                 |
| Aging containers:         | Stainless steel                    |



|                                       |  |
|---------------------------------------|--|
| Organic:                              | No   |
| Vineyard location:                    | Abruzzo, Basilicata and Sicily   |
| Soil composition:                     | Volcanic soil rich in clay, calcium, nitrogen and tuff. Calcareous clay soil with medium texture |
| Vine training:                        | Tendone “Bower” and Guyot  |
| Altitude:                             | 130-1,640 (40-500 meters) meters above sea level   |
| Vine density:                         | 6-9 tons per hectare   |
| Yield:                                | 1,800-4,000 vines per hectare  |
| Exposure:                             | West and Southwestern  |
| Age of vines:                         | 10-20 years old  |
| Time of harvest:                      | August/September   |
| Total yearly production (in bottles): | 2,000  |



## Tasting Notes and Food Pairings

Tasting notes:

A complex bouquet with exotic and captivating aromas of mango, papaya, lime and red grapefruit combined with herbs like lemongrass, lemon balm, mint and green tea. A white with long persistence, rich in nuances.

Serving temperature:

Best served at 8-10 °C (46.4-50 °F).

Food pairings:

Appetizers, salumi and cheese, delicate cream and other soups, fish, including raw preparations.

Aging potential:

Up to 3 years

Alcohol:

13.2%

Winemaker:

Dennis Verdecchia