



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