



EMPSON & CO.
Experience Italy in a Wine glass



Fiano Greco Puglia IGT

From vineyards located in Locorotondo, Martina Franca, Massafra and Gravina in Puglia. The vines are 20-40 years old and benefit from constant sea breezes that lower nighttime temperatures, helping the grapes develop their luscious aromas. After harvest, the grapes are pressed and fermented in temperature-controlled stainless-steel tanks for ten weeks. A small portion of the Fiano grapes are dried until the end of October to add extra complexity. Crisp and clean with aromas of white peach, pear, and orange blossoms.

Wine exported to: Australia

Most recent awards

JAMES SUCKLING: 93

VINOUS: 93

WINE ENTHUSIAST: 93

WINE ADVOCATE: 95

WINE & SPIRITS: 91

WINE SPECTATOR: 91

ULTIMATE WINE CHALLENGE: 91



Winemaking and Aging

Grape Varieties:	89% Fiano Minutolo, 11% Greco
Fermentation container:	Stainless steel
Type of yeast:	Selected
Fermentation temperature:	7.2 °C (45 °F)
Malolactic fermentation:	No
Aging containers:	Stainless steel
Aging before bottling:	2 months



Vineyard

Organic:	No
Vineyard location:	Locorotondo, Martina Franca, Massafra and Gravina in Puglia
Age of vines:	20-40 years old



Tasting Notes and Food Pairings

Winemaker:	Mark Shannon
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