



"Our wines are a reflection of our soul and of our quest for quality."

Wine exported to: USA

Most recent awards

GAMBERO ROSSO: tre bicchieri

VINOUS: 92**WINE ENTHUSIAST: 92**



Winemaking and Aging

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|---------------------------|--------------------------|
| Grape Varieties: | 100% Pinot Nero |
| Fermentation container: | Stainless steel |
| Type of yeast: | Selected yeast |
| Fermentation temperature: | 16-18 °C (60.8-64.4- °F) |
| Aging containers: | Stainless steel |
| Aging in bottle: | 50 months |
| Closure: | Cork |



Vineyard

| | |
|---------------------------------------|---------------------------------------|
| Organic: | Yes |
| Vineyard location: | Erbusco |
| Vine training: | Guyot |
| Altitude: | 250 meters (820 feet) above sea level |
| Vine density: | 5,000 vines per hectare |
| Time of harvest: | Late August |
| Total yearly production (in bottles): | 5,500 |



Tasting Notes and Food Pairings

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|----------------|---|
| Tasting notes: | Pale pink in color, with a fine and persistent perlage and elegant aromas of blackberry and raspberry. A structured wine that lingers pleasantly on the palate. |
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|----------------------|--|
| Serving temperature: | Best served cold. |
| Food pairings: | Pair with jumbo shrimp, salmon, salads and lightly fried vegetables. |
| Aging potential: | Up to 5 years |
| Alcohol: | 12.5% |
| Winemaker: | Roberto Gatti |

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