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Experience Italy in a Wine glass



Friulano Collio DOC

After stacking up years of experience in wineries not his own, venerable enologist Giovanni Bortoluzzi and his wife Mireide realized their dream of opening their own winery in 1982 when they acquired vineyards in Gradisca d'Isonzo. Since then, the winery has grown exponentially and now extends 50 hectares (124 acres), producing 200,000 bottles a year, in two very distinct areas of the region: Gradisca d'Isonzo, where the vineyards surround the winery, and in the Friuli Venezia Giulia DOC zones of Collio and Isonzo. Giovanni's children Alessio, Alberto and Angela currently work alongside Giovanni, with each focusing on a different area of operations: agricultural engineering and vineyard manager, administration and marketing, and sales director and winery manager, respectively. The areas are excellent for the production of wine, Collio in particular. When asked about it, Giovanni Bortoluzzi explained, "The wines from our region are greatly influenced by the climate and terrain and because of this they have unique features. Because they are so connected to the territory and the environment, the characteristics (like acidity and alcohol volume) could change. But this is synonymous with authenticity and the result of how serious we take our work. They say you can understand the character of a producer through his wine and I believe this is true: I want people to taste in our wines the passion, love and dedication my family and I put into our work." Grown in the area of Collio, which features "Ponca" soil, unique and native to the area and mostly sandstone and marlstone. The vineyards also enjoy excellent exposure, altitude and protection against cold wind. After fermentation in stainless steel, the wine rests on its lees for about six months to give the wine more richness and structure. It is a wonderful accompaniment to flavor-filled dishes seasoned with aromatic herbs as well as fattier fishes, such as salmon, and Asian cuisine.

Wine exported to: Canada, USA, Japan, Australia, Austria

Most recent awards

WINE ENTHUSIAST: 91



Winemaking and Aging

Grape Varieties:	100% Friulano
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	Approx. 15 days
Type of yeast:	Selected yeast
Fermentation temperature:	17 °C (62.6 °F)
Malolactic fermentation:	No
Aging containers:	Stainless steel
Bottling period:	April
Aging before bottling:	9 months
Closure:	Cork



Vineyard

Organic:	No
Vineyard location:	Cormons; Collio
Soil composition:	Marl, sandstone (Ponka)

Vine training:	Guyot
Altitude:	55 meters (180 feet) above sea level
Vine density:	1,820 vines per acre
Yield:	2.83 tons per acre
Exposure:	northeastern
Age of vines:	15-25 years old
Time of harvest:	April
Total yearly production (in bottles):	4,000



Tasting Notes and Food Pairings

Tasting notes:	Straw yellow with green reflections; a gentle nose, featuring bitter almond with hints of exotic and citrus fruits; warm, dry and full-bodied on the palate, it has a pleasantly bittersweet finish.
Serving temperature:	Best served at 10-12 °C (50-53.6 °F).
Food pairings:	Flavorful first courses such as risotto with asparagus and aromatic herbs; fish courses (especially "fatty" fish like roast turbot or rock fish). Excellent with spicy Asian cuisine.
Aging potential:	Up to 6 years
Alcohol:	Alcohol cont: 13 % by vol.
Winemaker:	Giovanni Bortoluzzi