



EMPSON & CO.
Experience Italy in a Wine glass



Friulano Collio DOC

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



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