



EMPSON & CO.
Experience Italy in a Wine glass



Gran Cuvée Rosé

Pomegranate in color, with elegant and persistent perlage, its bouquet jumps out of the glass with ripe notes of cherry fruit, raspberry, red currant and wild strawberries confirmed on a fresh, flavorful and well balanced palate.

“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

LUCA MARONI: 93

VINOUS: 91



Winemaking and Aging

Grape Varieties:	100% Aglianico del Vulture
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	more than 3 months.
Type of yeast:	Selected yeast
Aging containers:	Stainless steel
Aging in bottle:	yes
Closure:	Cork



Vineyard

Organic:	No
Vineyard location:	Acerenza and Venosa
Vineyard size:	198 acres (80 hectares)
Soil composition:	Volcanic soil
Vine training:	Guyot
Altitude:	1,640-2,625 feet (500-800 meters) above sea level
Vine density:	6 tons per hectare
Yield:	3,000-4,000 vines per hectare
Exposure:	Southern
Years planted:	1989-1994
Time of harvest:	Mid-October
Total yearly production (in bottles):	60,000



Tasting Notes and Food Pairings

Tasting notes:

A color reminiscent of pomegranate juice, with elegant and persistent perlage, its bouquet jumps out of the glass with ripe notes of cherry, raspberry, red currant and wild strawberries confirmed on a fresh, flavorful and well balanced palate.

Food pairings:

Pair with fish-based appetizers, sushi and Asian cuisine. Also works well as an aperitif.

Aging potential:

Up to 1.5 years

Alcohol:

12.5 %

Winemaker:

Dennis Verdecchia, Jacopo di Nicolantonio and Francesco De Santis