



EMPSON & CO.
Experience Italy in a Wine glass



"Il Sarto" Nebbiolo Langhe DOC

Maximum expression of varietal character. Ruby red, with garnet highlights. Grapey aromas and hints of ripe red fruit and jam are accompanied by clear notes of rose. Oak aging allows the right combination of tannic richness, typical of Langa Nebbiolo, and the softness of the palate, making this wine balanced but long-lasting. Partial carbonic fermentation for brightness and fruit.

Wine exported to: USA

Most recent awards



Winemaking and Aging

Grape Varieties:

100% Nebbiolo

Type of yeast:

Cultivated

Maceration technique:	Pumpovers
Length of maceration:	8-10 days
Malolactic fermentation:	Yes
Aging containers:	Tonneaux, large barrels and stainless steel
Container size:	2,500 L and 500 L
Aging before bottling:	12-18 months
Closure:	Diam



Vineyard location:	From vineyards located in Verduno, La Morra and Roddi
Vineyard size:	8.6 acres (3.5 ha)
Soil composition:	The wine comes from three vineyard located in Verduno, La Morra and Roddi, each with significant differences. The soil is mainly calcareous with a balanced presence of clay, silt and sand, partially attributable geologically to Marne di Sant'Agata laminate.
Vine training:	Guyot
Altitude:	720-1,300 feet (220-400 meters) above sea level
Vine density:	4,500 vines per hectare
Yield:	3.4 lbs per vine
Exposure:	Southwest/Northwest
Years planted:	1995-2015
Time of harvest:	September
Total yearly production (in bottles):	18,000



Tasting Notes and Food Pairings

Tasting notes:

Maximum expression of varietal character. Ruby red, with garnet highlights. Grapey aromas and hints of ripe red fruit and jam accompanied by clear notes of rose. Oak aging allows the right combination of tannic richness, typical of Langa Nebbiolo, and the softness of the palate, making this wine balanced but long-lasting

Food pairings:

Excellent with meat, game, and aged cheese. Given the freshness of the wine and its fruity notes, it also pairs well with pasta and risotto as well as starters.

Aging potential:

8-10 years

Alcohol:

14.50%

Winemaker:

Diego Morra & Davide Cavallo