



EMPSON & CO.
Experience Italy in a Wine glass



Langhe Nebbiolo DOC

From the youngest Nebbiolo vineyards, located in Neive. The first very first Nebbiolo vineyards Luigi Einaudi bought. The vineyards are located on the hills that run from Dogliani towards Barbaresco and feature calcareous marl soil and south and southeastern exposure. Vinified in stainless steel the wine is drawn off after four to five days. It ages twelve months in stainless steel and two months in bottle. An elegant fruit-forward and flavorful Nebbiolo with a full body, wonderful even young.

Wine exported to: Bermuda, Canada, USA, Japan

Most recent awards

VINOUS: 90

GOURMET TRAVELLER MAGAZINE: 92

JAMES SUCKLING: 89

WINE SPECTATOR: 90



Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	6/8 days
Type of yeast:	Selected
Fermentation temperature:	28 °C (82.4 °F)
Length of maceration:	6/8 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels and barriques
Container size:	5000 L and 225 L
Bottling period:	September
Aging before bottling:	10 months
Closure:	Natural Cork



Vineyard

Organic:	No
Vineyard name:	No name
Vineyard location:	Neive, Dogliani
Soil composition:	Calcareous marl and clay
Vine training:	Guyot
Altitude:	350 meters (1,150 feet) above sea level

Vine density:	4,900-5,000 plants per hectare
Exposure:	Southern/southeastern
Time of harvest:	October
Total yearly production (in bottles):	22.000 bottles



Tasting Notes and Food Pairings

Serving temperature:	Best served at 18-20 °C (64.4 - 68 °F).
Food pairings:	Rich and flavorful dishes; game like wild boar or venison; pork, cheese and salumi.
Aging potential:	10 years
Winemaker:	Giuseppe Ca Viola