



EMPSON & CO.
Experience Italy in a Wine glass



Malvasia Collio DOC

100% Malvasia Istriana from the Quarin vineyard, whose soil has Eocene origins. The vineyard is very small, just 1.5 hectares (3.7 acres) and is 60 years old. The variety is extremely deep-rooted, documented in the Istria area in the 1300s, but grown even in ancient Greece. Ample fruity aromas on an intense and layered nose; well balanced on the palate, silky in texture yet sustained by zesty acidity and excellent structure.

Wine exported to: Japan, Canada, Australia

Most recent awards

GAMBERO ROSSO: Tre Bicchieri

WINE ENTHUSIAST: 91



Winemaking and Aging

Grape Varieties:	100% Malvasia
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	8-12 days
Type of yeast:	Selected
Fermentation temperature:	18-20 °C (64.4-68 °F)
Maceration technique:	prefermentative
Length of maceration:	16 hours
Malolactic fermentation:	Partial
Fining agent:	none
Aging containers:	Stainless steel
Bottling period:	March
Aging in bottle:	1 month
Closure:	Diam Cork



Vineyard

Organic:	No
Vineyard location:	Cormons, Friuli Venezia Giulia
Vineyard size:	2 hectares (5 acres)
Soil composition:	Arenaceous marl
Vine training:	Capuccina
Altitude:	200 meters (656 feet) above sea level

Vine density:	4,500 vines per hectare
Yield:	1.5-1.6 kilos per vine
Exposure:	Southern
Years planted:	1949
Age of vines:	60 years
Time of harvest:	late September
First vintage of this wine:	2002
Total yearly production (in bottles):	10,000



Tasting Notes and Food Pairings

Tasting notes:	Deep straw yellow in color, this superb version shows an ample, fruity, intense and slightly aromatic bouquet that lingers in layered complexity; well balanced on the palate, silky in texture yet sustained by zesty acidity and excellent structure.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	It is a match made in heaven with fish-based dishes, prosciutto di San Daniele) and vegetable risottos.
Aging potential:	10 years
Alcohol:	Alc. cont. 13.5% by vol.
Winemaker:	Fabio Coser