



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Massifitti IGT

Made from 100% Trebbiano di Soave. The wine ages in stainless steel for twelve months and then in bottle for twelve more. Brilliant straw yellow in color; the nose shows appealing notes of yellow peach, kiwi and lilies of the valley together with a crystalline minerality that calls to mind the unique aroma of spring rain on volcanic rock. The palate shows crisp, clean, crystal-clear flavors and freshness combined with a surprisingly creamy texture, distinctive elegance, structure and persistence.

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**Wine exported to:** Korea

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## Winemaking and Aging

Grape Varieties:

100% Trebbiano di Soave

Fermentation container:	Steel vats
Length of alcoholic fermentation:	30 days
Type of yeast:	Indigenous
Fermentation temperature:	15 °C (59 °F)
Maceration technique:	None
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Steel vats
Aging before bottling:	12 months
Aging in bottle:	12 months
Closure:	Natural cork



Vineyard name:	Massifitti
Vineyard location:	Soave Classico
Vineyard size:	4 hectares (10 acres)
Soil composition:	Volcanic
Vine training:	Guyot
Altitude:	300 meters (984 feet) above sea level
Yield:	50 q/ha
Exposure:	South - eastern
Age of vines:	13 years
Time of harvest:	Early September

First vintage of this wine:	2008
Total yearly production (in bottles):	3,000 bottles

## Tasting Notes and Food Pairings

Tasting notes:	Brilliant straw yellow in color; the bouquet shows appealing notes of yellow peach, kiwi and lilies of the valley together with a crystalline minerality that calls to mind the unique aroma of spring rain on volcanic rock. The palate is crisp and clean.
Serving temperature:	Best at 10-12 °C (50-53.6 °F).
Aging potential:	8-10 years
Alcohol:	Alc. 12.5% by vol.; total acidity 6.30 g/l; pH 3.28; dry extract 22 g/l
Winemaker:	Valentina Tessari