



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



## Merlot Venezia Giulia IGT

After stacking up years of experience in wineries not his own, venerable enologist Giovanni Bortoluzzi and his wife Mireide realized their dream of opening their own winery in 1982 when they acquired vineyards in Gradisca d'Isonzo. Since then, the winery has grown exponentially and now extends 50 hectares (124 acres), producing 200,000 bottles a year, in two very distinct areas of the region: Gradisca d'Isonzo, where the vineyards surround the winery, and in the Friuli Venezia Giulia DOC zones of Collio and Isonzo. Giovanni's children Alessio, Alberto and Angela currently work alongside Giovanni, with each focusing on a different area of operations: agricultural engineering and vineyard manager, administration and marketing, and sales director and winery manager, respectively. The areas are excellent for the production of wine, Collio in particular. When asked about it, Giovanni Bortoluzzi explained, "The wines from our region are greatly influenced by the climate and terrain and because of this they have unique features. Because they are so connected to the territory and the environment, the characteristics (like acidity and alcohol volume) could change. But this is synonymous with authenticity and the result of how serious we take our work. They say you can understand the character of a producer through his wine and I believe this is true: I want people to taste in our wines the passion, love and dedication my family and I put into our work." Bortoluzzi reds aim to stand out, made with integrity and the idea of highlighting the region's terroir and personality as well as the grapes themselves. This Merlot ages eighteen months in stainless steel and oak, leading to lovely fruit, body and silky tannins.

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**Wine exported to:** Canada, USA, Japan, Australia, Austria

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## Most recent awards

**JAMES SUCKLING:** 90

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## Winemaking and Aging

Grape Varieties:	100% Merlot
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	Approx. 15 days
Type of yeast:	Selected yeast
Fermentation temperature:	25 °C (77 °F)
Length of maceration:	15 days
Malolactic fermentation:	Yes
Aging containers:	Barrique and stainless steel
Container size:	225 L, 500 L, 3000 L
Container age:	New and used (up to three uses)
Type of oak:	French
Bottling period:	April
Aging before bottling:	18 months
Aging in bottle:	6 months
Closure:	Cork



Organic:	No
Vineyard location:	Cormons
Soil composition:	Marl, sandstone (Ponca)
Vine training:	Guyot
Altitude:	25-30 (80-100 feet) above sea level
Vine density:	1,820 vines per acre
Yield:	2.83 tons per acre
Exposure:	northeastern
Age of vines:	15-20 years old
Time of harvest:	April
Total yearly production (in bottles):	7,000

## Tasting Notes and Food Pairings

Tasting notes:	Intense ruby red in color, the bouquet recalls ripe fruit, with marked notes of black cherry. The palate is flavorful, intense and appealing, with smooth, elegant tannins, well-integrated acidity and distinct balance.
Serving temperature:	Best served at 16-18 °C (61-64 °F).
Food pairings:	A perfect match for semi-aged cheese, grilled red meat and first courses, such as fresh tagliatelle pasta with game ragoût or lasagna.
Aging potential:	Over 10 years
Alcohol:	Alcohol cont. 13.5% by vol.
Winemaker:	Giovanni Bortoluzzi

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