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*Experience Italy in a Wine glass*



## Monte Ferrato IGT

The story of what may well be Tuscany's oldest Pinot Noir vines began in 1975 at Villa di Bagnolo, a Renaissance estate, west of Florence. Its owner at the time, Marquis Vittorio Pancrazi, planted 3,300 Sangiovese vines on the property. Vittorio Pancrazi decided to make a single-vineyard wine, putting his Bordeaux-educated friend, Niccolò D'Afflitto, in charge of the experiment. After over a year in Allier barrique and another in bottle, the experiment not only succeeded, it exceeded all expectations. An ideal microclimate for Pinot Noir, the vineyard enjoys southern exposure and is located 490 meters (1,607 feet) above sea level. The clay, schist and serpentine soil, particularly rich in iron, enhances Pinot Noir's finesse. Water is abundant, even in the driest summers, as it trickles down the slopes of the Apennines into the foothills where the winery is located, replenishing water reserves. And if they need water, the winery uses a gravitational system of irrigation, with well water from the hillside above the property, Monte Ferrato. Cool, nighttime breezes prevent the grapes from ripening quickly, allowing them to gently and gradually mature. Giuseppe Pancrazi has now taken the place of his uncle while Niccolò D'Afflitto continues to style the wines. From vineyards located at the foot of Monte Ferrato. As Monte Ferrato is an extinct volcano, the origins of the soil are volcanic and particularly rich in iron, which is instrumental in giving Pinot Noir its complexity. This particular soil composition is also conducive to the well-balanced flavors and components that characterize Pinot Noir. Pure Pinot Noir grapes ferment in small oak barrels and macerate for about fifteen days. Aged barrique for twelve months and then in bottle. This wine features a vast range of fine aromas, from ripe black fruit to hints of leather, pepper and undergrowth, and licorice. Lively palate with great balance.

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

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## Most recent awards

**JAMES SUCKLING:** 95

**WINE ENTHUSIAST:** 92

**WINE ADVOCATE:** 88

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## Winemaking and Aging

Grape Varieties:	100% Pinot Noir
Fermentation container:	Oak Barrels
Length of alcoholic fermentation:	15 days
Type of yeast:	Indigenous
Fermentation temperature:	22-25 °C (71.6-77 °F)
Maceration technique:	Traditional
Length of maceration:	15 days
Malolactic fermentation:	Yes
Aging containers:	Barrique
Container size:	225 L
Container age:	3rd and 4th use
Type of oak:	French
Bottling period:	Dec-March
Aging before bottling:	12 months

Aging in bottle:	3-6 months
Closure:	Natural Cork

## Vineyard

Vineyard name:	Monte Ferrato
Vineyard location:	From the Villa di Bagnolo vineyards below the Monte Ferrato Mountain
Vineyard size:	2 hectares (5 acres)
Soil composition:	Shale and clay
Vine training:	Guyot
Altitude:	0-150 meters (0-492 feet) above sea level
Vine density:	1,620 vines per acre
Yield:	1 kg per vine
Exposure:	Southern
Years planted:	2011, 2012
Age of vines:	6 years old
Time of harvest:	August
First vintage of this wine:	2016
Total yearly production (in bottles):	10,000

## Tasting Notes and Food Pairings

Tasting notes:	Lively ruby red w/garnet hues; shows a delightful, very intense and fruity bouquet of strawberries, cherries and flowers, good body, firm yet sweet tannins; soft, round, v. appealing; great balance, lingering finish.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Great with pasta and risotto as well as meat.
Aging potential:	4-6 years
Alcohol:	Alc. cont. 13.5% by vol.; acidity: 5.0 (tartaric acid)
Winemaker:	Niccolò D’Afflitto