



EMPSON & CO.
Experience Italy in a Wine glass



Montepulciano d'Abruzzo DOCG

Made from 100% Montepulciano d'Abruzzo grapes from vineyards located within the townships of Ortona, San Salvo, and Pollutri and covering a total of 334 hectares (825 acres). Vinification begins with soft pressing and de-stalking, maceration on the skins and fermentation for fifteen days. Ruby red with garnet reflections, the bouquet is fruity and quite persistent, reminiscent of red fruits, marasca cherries, and plums with vanilla nuances; full-bodied, with good balance and firm tannins, flavorful and long on the palate, immediately appealing and versatile.

Wine exported to: USA

Most recent awards

LUCA MARONI: 94



Winemaking and Aging

Grape Varieties:	100% Montepulciano d'Abruzzo
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15 days
Type of yeast:	Selected yeast, locally harvested
Fermentation temperature:	27 °C (80.6 °F)
Length of maceration:	15 days
Malolactic fermentation:	Yes
Fining agent:	Bentonite
Aging containers:	Stainless steel
Container size:	12,500-30,000 liters
Bottling period:	March
Aging before bottling:	5 months
Aging in bottle:	1 months
Closure:	Screwcap



Vineyard

Organic:	No
Vineyard location:	Ortona, San Salvo, Pollutri, Abruzzo
Vineyard size:	1-3 hectares (2.47 - 7.4 acres)
Soil composition:	Clay and limestone
Vine training:	Pergola (Tendone) and Guyot

Altitude:	165-430 (540-1,400 feet) above sea level
Vine density:	1,600-2,000 plant per hectare
Yield:	4-6 tons per hectare
Exposure:	Southeastern
Age of vines:	25-50 years
Time of harvest:	Mid-October
Total yearly production (in bottles):	2,800,000 bottles



Tasting Notes and Food Pairings

Tasting notes:	Ruby red with garnet reflections, the nose is fruity and quite persistent, reminiscent of red berries, black cherry and plum and vanilla nuances; full-bodied, with good balance and firm tannins, flavorful and long on the palate, immediately appealing and versatile.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with salumi, savory first courses, red meat, and cheese.
Aging potential:	5-6 years
Alcohol:	13%
Winemaker:	Rino Santeusanio