



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



## Nebbiolo d'Alba DOC

100% Nebbiolo. Ruby red with garnet reflections. Fine and persistent fragrance with delicate floral notes. Full and round, long and harmonious on the palate.

"You need the best grapes because here, because people really understand wine well. So if you don't make the right choices when you're making your wine, they will buy it elsewhere."

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**Wine exported to:** USA

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## Most recent awards

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**IAN D'AGATA:** 93

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## Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	About 15 days
Type of yeast:	Selected yeast
Aging containers:	Concrete tanks
Aging before bottling:	9 months
Aging in bottle:	2 months
Closure:	Diam

## Vineyard

Organic:	Sustainable
Vineyard location:	Pocapaglia
Soil composition:	Medium texture, sandy soil
Vine training:	Guyot
Altitude:	919-1,050 feet (280-320 meters) above sea level
Vine density:	4,500 vines per ha
Yield:	8,000 kg per ha
Exposure:	Southeast, south
Years planted:	1998-2015
Age of vines:	15-25 years old
Total yearly production (in bottles):	19,500



## Tasting Notes and Food Pairings

Tasting notes:

Ruby red with garnet reflections. Fine and persistent fragrance with delicate floral notes. Full and round, long and harmonious on the palate.

Serving temperature:

Best served at 16-18 °C (60.8-64.4 °F)

Food pairings:

Pasta, chicken and white meat.

Aging potential:

5-10 years