



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



## Pinot Bianco Lepus DOC

100 % Pinot Bianco. Brilliant straw yellow in color. Fruity and spicy notes remind us of ripe apples, wildflowers and fresh bread. On the palate, it shows a bold personality, elegance, structure, harmonious acidity, richness and persistence.

“Since its foundation in 1880, the winery has focused on the quality of the grapes and bringing out the best in them. Special attention has always been given to using the minimum and most selective chemical substances during cultivation and fertilization.”

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**Wine exported to:** Canada

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**Most recent awards**

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## Winemaking and Aging

|                          |  |
|--------------------------|--|
| Grape Varieties:         | 100% Pinot Bianco                                  |
| Fermentation container:  | Mainly stainless steel small part in used barrique |
| Type of yeast:           | Selected   |
| Malolactic fermentation: | no   |
| Aging containers:        | Stainless steel and barrique                       |
| Container size:          | 228 L  |
| Container age:           | Used   |
| Aging before bottling:   | 5 months on its lees                               |
| Aging in bottle:         | 3-4 months   |
| Closure:                 | Screw cap  |



## Vineyard

|                    |   |
|--------------------|---|
| Organic:           | No  |
| Vineyard location: | Near Montagna, Alto Adige                         |
| Soil composition:  | Porphyric sand and marl                           |
| Vine training:     | Guyot   |
| Altitude:          | 400-800 meters (1,310-2,625 feet) above sea level |
| Vine density:      | 10,000 plants per hectare                         |
| Yield:             | 60 hL per hectare                                 |
| Exposure:          | Southwestern                                      |
| Years planted:     | 2006, 2007  |

|                                       |               |
|---------------------------------------|---------------|
| Age of vines:                         | 10 years old  |
| Time of harvest:                      | Early October |
| Total yearly production (in bottles): | 15,000-20,000 |

## Tasting Notes and Food Pairings

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|----------------------|--|
| Tasting notes:       | Brilliant straw-yellow color, with notes of fruits and spices that recall ripe apples, field flowers and fresh bread crust. Its decisive personality makes itself known on the palate, accompanied by an elegant and harmonious acidity. The end note is long, full, sweet and persistent. |
| Serving temperature: | Best served at 12-14 °C (53.6-57.2 °F).  |
| Food pairings:       | The wine pairs very well with different cuisines, starting with robust dishes such as pasta, risotto and fish (with or without sauce) as well as light Asian dishes or curries.  |
| Aging potential:     | 3-4 years  |
| Alcohol:             | Alcohol cont. 13%  |
| Winemaker:           | Stefano Tiefenthaler / Angelika Gabrielli  |