



Pinot Grigio Collio DOC

From three clones of Pinot Grigio and rather old (twenty-five years) vines, with ideal exposure. A delightful, round, structured and elegant version of a popular wine.

Wine exported to: Japan, Canada, Australia

Most recent awards

WINE ENTHUSIAST: 90



Grape Varieties: 100% Pinot Grigio

Fermentation container: Stainless steel

Length of alcoholic fermentation: 8-12 days Type of yeast: Selected 18-20 °C (64.4-68 °F) Fermentation temperature: Malolactic fermentation: Partial Fining agent: none Stainless steel Aging containers: March Bottling period: 1 month Aging in bottle: Diam Cork Closure: Yineyard Organic: No Vineyard location: Cormons, Friuli Venezia Giulia Vineyard size: 4.5 hectares (11 acres) Soil composition: Arenaceous marl Capuccina Vine training: Altitude: 150 meters (490 feet) above sea level 5,000 vines per hectare Vine density: 1.5-1.5 kg per vine Yield: Southeastern Exposure: 1989 Years planted:

Time of harvest: Early September

Age of vines:

30 years

First vintage of this wine: 1990

Total yearly production (in bottles): 32,000



Tasting Notes and Food Pairings

Straw yellow with subtle pink reflections; floral, Tasting notes:

fruity, delicate nose showing great elegance and finesse confirmed on the full, persistent, mellow

palate.

Best served at 8-10 °C (46.4-50 °F). Serving temperature:

Excellent with pasta, risotto, fish and white meat Food pairings:

even w/flavorful sauces

10 years Aging potential:

Alcohol: Alc. cont. 13.5% by vol.

Fabio Coser Winemaker:

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