



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



## Pinot Grigio delle Venezie DOC

UNESCO has called the Dolomites - where Lagaria is made - the “home of the most beautiful mountain landscapes anywhere.” These cool, mineral-rich slopes form various, lush valleys with terraced landscapes and tidy rows of apple orchards and vines. Lagaria specifically comes from the Val Lagarina, which overlooks Trento, the region’s capital. The grapes benefit from the crisp, pristine mountain air and gentle breezes, as well as the diurnal temperature changes, which favor slow ripening and an intense aromatic profile. The entire range is styled by Franco Bernabei. The vineyards for this wine are located among gentle hills combined with steep, rugged slopes. The clean air, bright sunlight and daytime heat typical to the area give way to a cool breeze that picks up overnight and favor extreme quality and elegance. Lagaria Pinot Grigio has a classic, sophisticated and delicate aromatic profile with persistent mineral notes. Once the grapes have reached peak ripeness, they are harvested by hand and brought to the cellar in small crates. They are destemmed and left to cold macerate for a few hours. Fermentation in stainless steel tanks. After the first racking the wine is left on its noble lees and then bottled. This wine perfectly represents its unique environment. Vigneti delle Dolomiti IGT can be made in Trentino Alto Adige or Veneto and with many different grapes and in many different forms (red, white, rosé, sparkling and sweet) as long as it’s made in the specific production zone (2,853 acres). It was introduced as an IGT in 1997, but its production - strongly linked to local history and tradition.

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**Wine exported to:** Hong Kong, Bermuda, Canada, USA, Singapore, Puerto Rico

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## Most recent awards

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### Winemaking and Aging

Grape Varieties:	Pinot Grigio
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 days
Type of yeast:	Selected yeast
Fermentation temperature:	15-17 °C (59-62.6 °F)
Malolactic fermentation:	no
Fining agent:	Bentonite
Aging containers:	stainless steel
Bottling period:	Spring
Aging before bottling:	A few months on the fine lees
Closure:	Screwcap



### Vineyard

Organic:	No
Vineyard location:	The Lagarina Valley, south of Trento, northeast of Lake Garda
Soil composition:	Calcareous clay and sand
Vine training:	Guyot

Altitude:	200-500 (656-1,640 feet) above sea level
Vine density:	2,500-3,000 plants per hectare
Yield:	8.8 lbs per vine
Exposure:	Southwestern
Age of vines:	5-25 years old
Time of harvest:	Early September
Total yearly production (in bottles):	670,000 bottles



## Tasting Notes and Food Pairings

Tasting notes:	Straw yellow in color, pleasant floral and fruity aromas of apple, apricot and pear. Medium-bodied, with refreshing fruit, distinct character and balance.
Serving temperature:	Best served at 10-12 °C (50-53.6 °F).
Food pairings:	Pairs well with fish, especially salmon, halibut and swordfish; also pasta and white meat. The winemaker suggests fried fish, seafood, fowl and typical Mediterranean pasta and risotto dishes.
Aging potential:	1-2 years
Alcohol:	12,5% alcohol by volume, dry extract: 21,1 g/l, total acidity: 5.2 g/l; residual sugar: 1.5 g/l; pH 3.36.
Winemaker:	Franco Bernabei