



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



## Pinot Grigio delle Venezie DOC

Perfectly ripe grapes 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.

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

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## Most recent awards

**VINOUS:** 90

**JAMES SUCKLING:** 90

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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