



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



## Pinot Grigio Dolomiti IGT

100% Pinot Grigio. Intense straw yellow color, floral aromas reminiscent of acacia, sage and hay; almonds and sandalwood. On the palate, the wine shows incredible finesse and elegance.

"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

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**Wine exported to:** Canada, USA

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## Most recent awards

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## Winemaking and Aging

|                          |                              |
|--------------------------|------------------------------|
| Grape Varieties:         | 100% Pinot Grigio            |
| Fermentation container:  | Stainless steel and barrique |
| Type of yeast:           | Selected                     |
| Malolactic fermentation: | no                           |
| Aging containers:        | Stainless steel and barrique |
| Container size:          | 228 L                        |
| Container age:           | Used                         |
| Aging before bottling:   | 4 months on its lees         |
| Aging in bottle:         | 3-4 months                   |
| Closure:                 | Cork free                    |

## Vineyard

|                    |   |
|--------------------|---|
| Organic:           | No  |
| Vineyard location: | The hills of the Val d'Adige  |
| Soil composition:  | Very rich, deep and with a good content of clay and Dolomitic limestone that formed through erosion |
| Vine training:     | Guyot   |
| Altitude:          | 300-800 above sea level   |
| Yield:             | 60 hL per hectare   |
| Exposure:          | South/Southwest   |
| Time of harvest:   | Mid September/Mid October   |

Total yearly production (in bottles): 40,000-45,000

## Tasting Notes and Food Pairings

|                      |   |
|----------------------|---|
| Tasting notes:       | Pale yellow, with a perfumed nose of acacia, sage, hay, almond and sandalwood and a lively, elegant and fresh palate. |
| Serving temperature: | Best served at 6-8 °C (42.8-46.4 °F).   |
| Food pairings:       | Ideal with pasta, risotto, grains, salads, vegetables and grilled white meat.   |
| Aging potential:     | 3 years   |
| Alcohol:             | 13%   |
| Winemaker:           | Stefano Tiefenthaler / Angelika Gabrielli   |