



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

Wine exported to: Canada, USA

Most recent awards



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