



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



## Pinot Grigio delle Venezie Ramato DOC

Pure Pinot Grigio grapes grown in the hills of Ronca, east of Soave, in the Veneto. The grapes are carefully picked by hand and are then macerated for a minimum of twelve hours to achieve the gorgeous coppery hue before fermentation. Aging takes place in stainless steel for three months and a couple of months in bottle.

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**Wine exported to:** Austria, USA, Canada

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## Most recent awards

**WINE ENTHUSIAST:** 90

**VINOUS:** 90

**JAMES SUCKLING:** 90

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## Winemaking and Aging

Grape Varieties:	100% Pinot Grigio
Type of yeast:	Selected
Fermentation temperature:	13 °C (55.4 °F)
Maceration technique:	On the skins
Length of maceration:	12 hours
Aging containers:	Stainless steel
Aging before bottling:	3 months
Aging in bottle:	min. 45 days
Closure:	Cork



## Vineyard

Organic:	Sustainable Farming
Vineyard location:	Roncà
Soil composition:	Limestone-based, rich in basalt and in grey and black tuff of marine origin
Vine training:	Guyot
Altitude:	650-985 feet (200-300 meters) above sea level
Vine density:	4,410 to 5,730 vines per hectare
Exposure:	Southwest
Years planted:	1999
Time of harvest:	August
Total yearly production (in bottles):	60,000



# Tasting Notes and Food Pairings

Tasting notes:

Distinct copper color with a nose featuring tropical fruit and pineapple, heightened by subtle floral notes of spring wildflowers. Elegant and silky smooth on the palate, yet firmly structured and full-bodied. Beautifully crisp, it progresses regally into a lingering finish.

Food pairings:

An ideal partner for light and vegetarian antipasti. Perfect with fish.

Aging potential:

3 years

Alcohol:

12,5%

Winemaker:

Davide Dal Cero