



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



## Pinot Grigio 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

**VINOUS:** 90

**JAMES SUCKLING:** 90

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## Winemaking and Aging

Grape Varieties:	100% Pinot Grigio
Fermentation container:	Stainless steel
Type of yeast:	Selected
Fermentation temperature:	13 °C (55.4 °F)
Length of maceration:	12 hours
Malolactic fermentation:	No
Aging containers:	Stainless steel
Aging before bottling:	3 months
Aging in bottle:	min. 45 days
Closure:	Natural cork



## Vineyard

Organic:	Sustainable Farming
Vineyard location:	Roncà, east part of Soave appellation
Soil composition:	Limestone-based soil, rich in basalt and in grey and black tuff of marine origin
Vine training:	Guyot
Vine density:	4,000-5,000 vines per hectare
Yield:	45 quintals per hectare
Time of harvest:	Late August



# Tasting Notes and Food Pairings

Tasting notes:

Brilliant, with a lovely onion-skin color. Fragrant aromas of peach and tropical fruit, such as pineapple, heightened by subtle notes of spring flowers. Elegant, structured and full on the palate. Wonderful acidity and a lingering finish.

Serving temperature:

Ideal at 10-12 °C (50-53.6 °F).

Food pairings:

Lovely with light antipasti and vegetables. A wonderful accompaniment to fish.

Alcohol:

Alcohol cont. 13%

Winemaker:

Davide Dal Cero