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Experience Italy in a Wine glass



Pinot Grigio Ramato DOC

Corte Giacobbe's story began with Augusto Dal Cero, who purchased his first three hectares in 1934. His sons Giuseppe and Dario took over the winery after their father passed away and quickly showed they were up to the challenge by growing the winery to the 40 hectares it is now. Three generations later, and the family is still committed to crafting wines that are the perfect expression of the local terroir. Their wines also reflect three generations of incomparable dedication and flawless expertise. The vineyards are located just a few kilometers away from the town of Soave, high on the slopes of the Lessini Mountains. Vineyards are planted on hillsides, giving the vines excellent exposure to sunlight, allowing the grapes to perfectly ripen. Excellent day/night temperature swings further contribute to the wines' structure. There are two extinct volcanoes on the estate, Calvarina and Crocetta. The extraordinary Runcata vineyard is located right on the ridge that divides these two volcanoes and is actually on top of an ancient stratovolcano, which enriches the black and gray tuff soil with minerals and nutritive elements that lend complexity and fragrance to the wines. The winery and cellar are located in Roncà and have been recently renovated with the most up-to-date technologies, further confirming their unyielding commitment to producing quality products. 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.

Wine exported to: Austria, USA, Canada

Most recent awards



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