



EMPSON & CO.
Experience Italy in a Wine glass



Pinot Grigio delle Venezie DOC

Grown in the perfectly manicured vineyards of Gradisca d'Isonzo alongside the Isonzo river and, in gravelly soil, rich in minerals caressed by marine breezes and cooler Bora winds. A classic Pinot Grigio with great body, thanks to aging on its lees for a short period. Aging exclusively in stainless steel.

Wine exported to: Canada, USA, Japan, Australia, Austria

Most recent awards

JAMES SUCKLING: 90



Winemaking and Aging

Grape Varieties:

100% Pinot Grigio

Fermentation container:	Stainless steel
Type of yeast:	Selected
Fining agent:	No
Aging containers:	Stainless steel
Aging before bottling:	6-7 months
Closure:	Cork

Vineyard

Organic:	No
Vineyard location:	Gradisca d'Isonzo
Vineyard size:	50 acres (20 hectares)
Soil composition:	Gravelly, red soil, rich in minerals and micro-elements
Vine training:	Guyot
Altitude:	262-328 feet (80-100 meters) above sea level
Vine density:	4500 vines per hectares
Yield:	3.5 lbs per vine
Exposure:	Northeastern
Years planted:	2009-2019
Time of harvest:	Early September
Total yearly production (in bottles):	150,000 bottles



Tasting Notes and Food Pairings

Tasting notes:

Pale yellow color. Intense, persistent with hints of fresh green apples and citrus. Wonderfully dry and structured, its bouquet is delicately tinged with almond, fennel, and apricot aromas. Medium body. Fruity finish.

Food pairings:

Rich, flavorful first courses, such as fish soup and mushroom risotto.

Aging potential:

Up to 6 years

Alcohol:

13%

Winemaker:

The Bortoluzzi Family