



EMPSON & CO.
Experience Italy in a Wine glass



Pinot Grigio Venezia Giulia IGT

After stacking up years of experience in wineries not his own, venerable enologist Giovanni Bortoluzzi and his wife Mireide realized their dream of opening their own winery in 1982 when they acquired vineyards in Gradisca d'Isonzo. Since then, the winery has grown exponentially and now extends 50 hectares (124 acres), producing 200,000 bottles a year, in two very distinct areas of the region: Gradisca d'Isonzo, where the vineyards surround the winery, and in the Friuli Venezia Giulia DOC zones of Collio and Isonzo. Giovanni's children Alessio, Alberto and Angela currently work alongside Giovanni, with each focusing on a different area of operations: agricultural engineering and vineyard manager, administration and marketing, and sales director and winery manager, respectively. The areas are excellent for the production of wine, Collio in particular. When asked about it, Giovanni Bortoluzzi explained, "The wines from our region are greatly influenced by the climate and terrain and because of this they have unique features. Because they are so connected to the territory and the environment, the characteristics (like acidity and alcohol volume) could change. But this is synonymous with authenticity and the result of how serious we take our work. They say you can understand the character of a producer through his wine and I believe this is true: I want people to taste in our wines the passion, love and dedication my family and I put into our work." 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
Length of alcoholic fermentation:	Approx. 15 days
Type of yeast:	Selected yeast
Fermentation temperature:	17 °C (62.6 °F)
Malolactic fermentation:	No
Aging containers:	Stainless steel
Bottling period:	April
Aging before bottling:	9 months
Closure:	Cork



Vineyard

Organic:	No
Vineyard location:	Gradisca d'Isonzo
Soil composition:	Gravelly, red soil, rich in minerals and micro-elements
Vine training:	Guyot

Altitude:	25-30 (80-100 feet) above sea level
Vine density:	1,820 vines per acre
Yield:	3.24 tons per acre
Exposure:	northeastern
Years planted:	20,042,009
Age of vines:	10-15 years old
Time of harvest:	April
Total yearly production (in bottles):	65,000



Tasting Notes and Food Pairings

Tasting notes:	Straw yellow color, crystal-clear. The nose is intense and persistent, recalling fresh fruit and spring flowers. Mellow and fresh at the same time, structured, showing balance, body and persistence.
Serving temperature:	Best served at 10-12 °C (50-53.6 °F).
Food pairings:	Seafood first courses as well as raw fish; risotto; it also makes a wonderful aperitif.
Aging potential:	Up to 5 years
Alcohol:	Alcohol cont.: 13% by vol.
Winemaker:	Giovanni Bortoluzzi