



EMPSON & CO.
Experience Italy in a Wine glass



Pinot Grigio Venezia Giulia IGT

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



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