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Experience Italy in a Wine glass



Pinot Grigio Vigneti delle Dolomiti IGT

UNESCO has called the Dolomites - where Lagaria is made - the “home of the most beautiful mountain landscapes anywhere.” These cool, mineral-rich slopes form various, lush valleys with terraced landscapes and tidy rows of apple orchards and vines. Lagaria specifically comes from the Val Lagarina, which overlooks Trento, the region’s capital. The grapes benefit from the crisp, pristine mountain air and gentle breezes, as well as the diurnal temperature changes, which favor slow ripening and an intense aromatic profile. The entire range is styled by Franco Bernabei.

Wine exported to: Hong Kong, Bermuda, Canada, USA, Singapore, Puerto Rico

Most recent awards



Winemaking and Aging

Grape Varieties:

100% Pinot Grigio

Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 days
Type of yeast:	Selected yeast
Fermentation temperature:	15-17 °C (59-62.6 °F)
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel
Bottling period:	Spring
Aging before bottling:	A few months on its fine lees
Closure:	Screwcap



Organic:	No
Vineyard location:	Surrounded by the Dolomites, the vineyards are situated in Northern Italy, in the area of the provinces of Trento and Bolzano;
Soil composition:	Calcareous clay and sand
Vine training:	Guyot and Pergola trentina
Altitude:	200-500 (656-1,640 feet) above sea level
Vine density:	3,500 - 4,000
Yield:	6.6 per vine
Exposure:	Southwestern
Age of vines:	5-25 years old
Time of harvest:	Early September

Total yearly production (in bottles): 96,000 bottles

Tasting Notes and Food Pairings

Tasting notes:	Straw yellow in color, clear-cut and delicate on the nose, with scents of acacia flowers, minerals and pear. The fresh natural acidity.
Serving temperature:	Best served at 10-12 °C (50- 53.6 °F).
Food pairings:	Excellent as an aperitif, it is an excellent partner for fish, white meat and light meals in general.
Aging potential:	1-2 years
Alcohol:	12,5% alcohol by volume, dry extract: 20,21 g/l, total acidity: 5.25 g/l; residual sugar: 1.5 g/l; pH 3.38
Winemaker:	Franco Bernabei