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Pinot Grigio Vigneti delle Dolomiti RAMATO 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. Lagaria Ramato is a unique rosé made from Pinot Grigio. Its coppery color comes from short maceration on their rosy skins. This maceration also lends itself to an interesting aromatic profile featuring notes of acacia, pear and citrus. The vineyards for this wine are located among gentle hills combined with steep, rugged slopes. The clean air, bright sunlight and daytime heat typical to the area give way to a cool breeze that picks up overnight and favor extreme quality and elegance. Once the grapes have reached peak ripeness, they are harvested by hand and brought to the cellar in small crates. They are destemmed and left to cold macerate on their skins to achieve the coppery color. Fermentation takes place in stainless steel tanks. After the first racking the wine is left on its noble lees and then bottled. Vigneti delle Dolomiti IGT can be made in Trentino Alto Adige or Veneto and can be made with many different grapes and in many different forms (red, white, rosé, sparkling and sweet) as long as it’s made in the specific production zone (2,853 acres). It was introduced as an IGT in 1997, but its production – strongly linked to local history and tradition – goes back centuries.

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

Most recent awards

WINE ADVOCATE: 94+

VINOUS: 95

WINE & SPIRITS: 94



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)
Maceration technique:	Cold
Length of maceration:	a few hours
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

Vineyard

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):	36,000 bottles

Tasting Notes and Food Pairings

Tasting notes:	Pale rosé in color, fruity and floral on the nose, with hints of pear and acacia blossoms. Dry and delicate on the palate, well balanced, with a pleasant fresh note.
Serving temperature:	Best served at 10-12 °C (50- 53.6 °F).
Food pairings:	Excellent as an aperitif, or served with grilled fish, white meat and light dishes.
Aging potential:	1-2 years
Alcohol:	12,5% alcohol by volume, dry extract: 21,75 g/l, total acidity: 5.15 g/l; residual sugar: 2 g/l; pH 3.4

Winemaker:

Franco Bernabei

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