



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Pinot Nero DOC

100 % Pinot Nero. The nose opens with notes of Maraschino cherries and raspberries, marzipan and plum jam, cloves and cinnamon. In the end, aromas of underbrush are perceived. On the palate, the wine is fresh and lively thanks to the elegant tannins. Inviting and flavorful, “a white among reds.”

“Since its foundation in 1880, the winery has focused on the quality of the grapes and bringing out the best in them. Special attention has always been given to using the minimum and most selective chemical substances during cultivation and fertilization.”

---

**Wine exported to:** Canada, USA

---

## Most recent awards

**JAMES SUCKLING:** 92

**WINE ADVOCATE:** 90



## Winemaking and Aging

Grape Varieties:	100% Pinot Nero
Fermentation container:	Stainless steel
Type of yeast:	Selected
Maceration technique:	Pumpovers and punchdowns
Malolactic fermentation:	Yes
Aging containers:	Barrique
Container size:	228 L
Container age:	20% new, 80% used
Type of oak:	French
Aging before bottling:	12 months
Aging in bottle:	6 months
Closure:	Screw cap



## Vineyard

Organic:	No
Vineyard location:	Mazzon, Pinzano, Gleno, Montagna, Alto Adige
Soil composition:	Gravel, sand and chalk
Vine training:	Guyot
Altitude:	350-700 meters (1,150-2,300 feet) above sea level
Vine density:	6,000-10,000 vines per hectare

Yield:	40 hL per hectare
Exposure:	Various
Years planted:	1987, 2015
Time of harvest:	Late September to Early October
Total yearly production (in bottles):	90,000

## Tasting Notes and Food Pairings

Tasting notes:	The color can go from a light ruby to an intense ruby red according to the vintage. The bouquet opens with notes of black cherries, raspberries, marzipan, plum jam, cloves and cinnamon. Aromas of underbrush are also noticeable. The wine is fresh and lively on the palate, bolstered by elegant tannins, which make it harmonious and round and guarantee a noticeable sense of pleasantness while drinking.
Serving temperature:	Best served at 16 -18 °C (57.2 - 60.8 °F).
Food pairings:	Goes well with light fish dishes, roasted wild game and red meat.
Aging potential:	5 years
Alcohol:	Alcohol cont. 13% by vol.
Winemaker:	Stefano Tiefenthaler / Angelika Gabrielli