



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



## Rosso di Gemina IGT

A Bordeaux blend – from Friuli – expertly crafted by Giovanni Bortoluzzi. The wine was named for Via Gemina, found right alongside the winery. It was an ancient Roman road connecting Ljubljana to Aquileia. The grapes are hand-harvested, de-stemmed and fermented, which lasts about fifteen days. The Merlot ages in barrique while the Cabernet Sauvignon ages in new and used (up to third use) tonneaux for about eighteen to twenty-four months. The Cabernet Franc ages in steel. The three varieties are then blended. The percentages of the three wines are not always the same as they vary based on the vintage and tastes of the enologist. After barrel aging, the wine spends some time in steel tanks before bottling.

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**Wine exported to:** Canada, USA, Japan, Australia, Austria

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## Most recent awards

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## Winemaking and Aging

Grape Varieties:	40% Merlot, 40% Cabernet Sauvignon and 20% Cabernet Franc
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	Approx. 15 days
Type of yeast:	Selected yeast
Fermentation temperature:	25 °C (77 °F)
Malolactic fermentation:	Yes
Aging containers:	Barrique, tonneaux, stainless steel
Container size:	225 L, 500 L, 3000 L
Container age:	New and used (up to three uses)
Bottling period:	April
Aging before bottling:	18-24 months
Aging in bottle:	6 months
Closure:	Cork

## Vineyard

Organic:	No
Vineyard location:	Cormons, Gradisca and Fogliano Redipuglia
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:	2.83 tons per acre
Exposure:	northeastern
Years planted:	2000, 2005
Age of vines:	15-20 years old
Time of harvest:	April
Total yearly production (in bottles):	4,000 bottles per year

## Tasting Notes and Food Pairings

Tasting notes:	The color is an intense ruby red with aromas of ripe red fruit, wild berry jam and spices. The palate is warm, velvety with good body and caressing tannins.
Serving temperature:	Best served at 16-18 °C (61-64 °F); generally pairs well with all meat dishes, including wildfowl. Excellent with aged cheese.
Food pairings:	Generally pairs well with all meat dishes, including wildfowl. Excellent with aged cheese.
Aging potential:	Up to 10 years
Alcohol:	Alcohol cont. 13.5% by volume; total acidity: 5.00; residual sugar: 4 g/l; pH: 3.5
Winemaker:	Giovanni Bortoluzzi