



EMPSON & CO.
Experience Italy in a Wine glass



Rosso di Gemina IGT

After stacking up years of experience in wineries not his own, venerable enologist Giovanni Bortoluzzi and his wife Mireide realized their dream of opening their own winery in 1982 when they acquired vineyards in Gradisca d'Isonzo. Since then, the winery has grown exponentially and now extends 50 hectares (124 acres), producing 200,000 bottles a year, in two very distinct areas of the region: Gradisca d'Isonzo, where the vineyards surround the winery, and in the Friuli Venezia Giulia DOC zones of Collio and Isonzo. Giovanni's children Alessio, Alberto and Angela currently work alongside Giovanni, with each focusing on a different area of operations: agricultural engineering and vineyard manager, administration and marketing, and sales director and winery manager, respectively. The areas are excellent for the production of wine, Collio in particular. When asked about it, Giovanni Bortoluzzi explained, "The wines from our region are greatly influenced by the climate and terrain and because of this they have unique features. Because they are so connected to the territory and the environment, the characteristics (like acidity and alcohol volume) could change. But this is synonymous with authenticity and the result of how serious we take our work. They say you can understand the character of a producer through his wine and I believe this is true: I want people to taste in our wines the passion, love and dedication my family and I put into our work." 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.

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

Most recent awards



Winemaking and Aging

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|-----------------------------------|---|
| 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 |



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| 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

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| 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

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