



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



## Rosso di Montalcino DOC

The grapes for this wine are meticulously selected by hand and then macerate on their skins for about fourteen days. The wine then ages for fourteen months in Allier tonneaux.

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

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## Most recent awards

**KERIN O'KEEFE:** 93

**VINOUS:** 92

**WINE ADVOCATE:** 91

**WINE ENTHUSIAST:** 92

**WINE SPECTATOR:** 91

**INTERNATIONAL WINE CELLAR:** 91



## Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	2-3 weeks
Type of yeast:	Selected
Aging containers:	Oak, Tonneaux
Type of oak:	French
Bottling period:	February
Aging before bottling:	12 months+6 months
Aging in bottle:	6months
Closure:	Cork



## Vineyard

Vineyard location:	East of Montalcino
Vineyard size:	24.7 acres (10 hectares)
Soil composition:	Tuscan galestro, a Schist based soil
Vine training:	Spue Pruned Cordon
Altitude:	1,020-1,445 feet (310-440 meters) above sea level
Vine density:	4,077-4,990 vines per hectare
Yield:	5.5 lbs per vine
Exposure:	East/Southeastern

Years planted:	1996, 2018
Time of harvest:	Last week of September
Total yearly production (in bottles):	19,000 bottles per year



## Tasting Notes and Food Pairings

Tasting notes:	Intense ruby red. Fine, elegant and clean. Fruity notes of spiced plum and cherry, with clear undertones of tea and earth. Full and structured, with velvety tannins and excellent persistence.
Food pairings:	Serve with grilled vegetables, cured meats, prosciutto or salami
Aging potential:	Up to 9 years
Alcohol:	15%
Winemaker:	Vittorio Fiore