



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.

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

Most recent awards

WINE ADVOCATE: 91

VINOUS: 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:	14 days
Type of yeast:	Selected
Fermentation temperature:	16-18 °C (60.8-64.4 °F)
Length of maceration:	14 days
Malolactic fermentation:	Yes
Aging containers:	Tonneaux; barrels
Container size:	900 L
Type of oak:	Allier and Slavonian
Bottling period:	February
Aging before bottling:	12 months
Aging in bottle:	12 months
Closure:	Natural Cork



Vineyard

Organic:	Yes
Vineyard location:	Montalcino, Tuscany
Soil composition:	Galestro
Vine training:	Spurred Cordon
Altitude:	313 and 440 meters (1,020-1,445 feet) above sea level

Vine density:	4,400 vines per acre
Exposure:	Southwestern
Years planted:	1990, 2012
Age of vines:	6-30 years old
Time of harvest:	Late September
Total yearly production (in bottles):	12,000 bottles her year



Tasting Notes and Food Pairings

Tasting notes:	Brilliant ruby red in color, with purple reflections in its youth; intense, ample bouquet of fresh fruit (notably cherries, plums, blackberries and redcurrant); flavorful palate with zesty acidity, firm, smooth tannins, excellent structure and persistence, balance and food-friendly appeal.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	A wonderful accompaniment to pasta with meat sauce, poultry, mushrooms or truffles, risottos, pork or veal with sauce and semi-aged cheese.
Aging potential:	12 years
Alcohol:	Alcohol cont. 13.5%
Winemaker:	Andrea Costanti and Vittorio Fiore