



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



## Rosso Piceno Superiore Pongelli DOC

Wonderfully easy to drink, Sangiovese grapes balance out the normally aggressive tannins of Montepulciano. In fact, the wine can be served at cooler temperatures alongside white meat and fish. A true all-around wine.

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**Wine exported to:** Canada, USA, Puerto Rico, Turks and Caicos

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## Most recent awards

**VINOUS:** 90

**JAMES SUCKLING:** 91

**WINE ENTHUSIAST:** 92

**DECANTER:** 91

**INTERNATIONAL WINE CELLAR:** 88

**WINE ADVOCATE:** 88



## Winemaking and Aging

Grape Varieties:	50% Montepulciano, 50% Sangiovese
Fermentation container:	Oak vats
Type of yeast:	Selected
Aging containers:	Oak barrels
Container size:	25 hL
Type of oak:	French and Slavonian
Aging before bottling:	12 months
Aging in bottle:	6 months
Closure:	Cork



## Vineyard

Organic:	Yes
Vineyard name:	San Fortunato
Vineyard location:	Le Marche
Soil composition:	Calcareous, mildly clayey terrain
Vine training:	Guyot
Altitude:	656-721 feet (199-219 meters) & 820-918 feet (250-280 meters) above sea level
Vine density:	5000 vines per hectare
Yield:	2.5-3.2 lbs per vine

Exposure:	Southern/western
Age of vines:	10-50 years old
Time of harvest:	Early October
Total yearly production (in bottles):	10,000 bottles

## Tasting Notes and Food Pairings

Tasting notes:	Lively, brilliant garnet color. Very appealing and well balanced, intense plummy aromas.
Food pairings:	Pair with white meat roasts, chic pea soup, mushrooms, fish broth, fish with thick sauces
Aging potential:	5-6 years
Alcohol:	13.5%
Winemaker:	Gianni Gasperi