



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



## Sauvignon Blanc Vigneti delle Dolomiti IGT

A classic in the Dolomites, Sauvignon Blanc has found growing conditions similar to those in its original terroir in southern France. This grape performs best on sunny hillsides where soils are rich in gravel.

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**Wine exported to:** USA

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### Most recent awards

**JAMES SUCKLING:** 90

**LUCA MARONI:** 92

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# Winemaking and Aging

Grape Varieties:	100% Sauvignon Blanc
Fermentation container:	Stainless steel
Type of yeast:	Selected yeast
Fermentation temperature:	16 °C (60.8 °F)
Maceration technique:	Cold maceration
Length of maceration:	12 hours
Malolactic fermentation:	No
Aging containers:	Stainless steel
Closure:	Stelvin



## Vineyard

Organic:	No
Soil composition:	Gravelly and alluvial
Vine training:	Guyot and Pergola Trentina
Altitude:	300 meters (984 feet) above sea level
Vine density:	3,000 vines per hectare
Exposure:	South/Southwestern



## Tasting Notes and Food Pairings



Tasting notes:	Pale straw yellow. Complex and aromatic on the nose, full with assertive personality on the palate, reminiscent of fig, elderflower and
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Serving temperature:	Best served at 10-12 °C (50-53.6 °F).
Food pairings:	Ideal with full-flavored appetizers and fish in sauces.
Aging potential:	1-2 years
Alcohol:	12-13%