



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



## Sauvignon Collio DOC

From four distinct clones, this is a rich, structured Sauvignon with wonderful aromas and flavors.

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

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### Most recent awards

**JAMES SUCKLING:** 94

**VINOUS MEDIA:** 92

**WINE ENTHUSIAST:** 91

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Winemaking and Aging

Grape Varieties:	100% Sauvignon
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	8-12 days
Type of yeast:	Selected
Fermentation temperature:	18-20 °C (64.4-68 °F)
Maceration technique:	prefermentative
Length of maceration:	16 hours
Malolactic fermentation:	No
Fining agent:	none
Aging containers:	Stainless steel
Bottling period:	March
Aging in bottle:	1 month
Closure:	Diam Cork



Organic:	No
Vineyard location:	Cormons, Friuli Venezia Giulia
Vineyard size:	2.5 hectares (6.2 acres)
Soil composition:	Arenaceous marl
Vine training:	Guyot
Altitude:	150 meters (490 feet) above sea level
Vine density:	5,000 vines per hectare
Yield:	1.5-1.5 kg per vine

Exposure:	Eastern
Years planted:	1989
Age of vines:	30 years
Time of harvest:	late August - early September
First vintage of this wine:	1990
Total yearly production (in bottles):	20,000

## Tasting Notes and Food Pairings

Tasting notes:	Straw yellow in color, the nose is intense, characteristic, reminiscent of bell peppers, peach and tropical fruit; on the palate, dry, structured, persistent, delicately aromatic.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	Excellent with pasta, risotto, fish, white meat (particularly good with chicken in saffron sauce), asparagus, omelets.
Aging potential:	10 years
Alcohol:	Alc. cont. 13.5% by vol.
Winemaker:	Fabio Coser