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Experience Italy in a Wine glass



Sauvignon Venezia Giulia IGT

After stacking up years of experience in wineries not his own, venerable enologist Giovanni Bortoluzzi and his wife Mireide realized their dream of opening their own winery in 1982 when they acquired vineyards in Gradisca d'Isonzo. Since then, the winery has grown exponentially and now extends 50 hectares (124 acres), producing 200,000 bottles a year, in two very distinct areas of the region: Gradisca d'Isonzo, where the vineyards surround the winery, and in the Friuli Venezia Giulia DOC zones of Collio and Isonzo. Giovanni's children Alessio, Alberto and Angela currently work alongside Giovanni, with each focusing on a different area of operations: agricultural engineering and vineyard manager, administration and marketing, and sales director and winery manager, respectively. The areas are excellent for the production of wine, Collio in particular. When asked about it, Giovanni Bortoluzzi explained, "The wines from our region are greatly influenced by the climate and terrain and because of this they have unique features. Because they are so connected to the territory and the environment, the characteristics (like acidity and alcohol volume) could change. But this is synonymous with authenticity and the result of how serious we take our work. They say you can understand the character of a producer through his wine and I believe this is true: I want people to taste in our wines the passion, love and dedication my family and I put into our work." Grown in the perfectly manicured vineyards of Gradisca d'Isonzo alongside the Isonzo river and, in gravelly soil, rich in minerals caressed by marine breezes and cooler Bora winds. After harvest, the grapes are cryomacerated for twenty-four to thirty-six hours, to enhance varietal characteristics, then the grapes are soft pressed; the must is cold-decanted and fermented in stainless steel tanks before bottling in late April. A classic Sauvignon featuring a nose of peach and bell pepper.

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

Most recent awards

JAMES SUCKLING: 92

WINE SPECTATOR: 88



Winemaking and Aging

Grape Varieties:	100% Sauvignon
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	Approx. 15 days
Type of yeast:	Selected yeast
Fermentation temperature:	17 °C (62.6 °F)
Length of maceration:	24-36 hours cold maceration
Malolactic fermentation:	No
Aging containers:	Stainless steel
Bottling period:	April
Aging before bottling:	9 months
Closure:	Cork



Vineyard

Organic: No

Vineyard location:	Gradisca d'Isonzo
Soil composition:	Calcareous, gravelly soil, rich in minerals and micro-elements.
Vine training:	Guyot
Altitude:	25-30 (80-100 feet) above sea level
Vine density:	1,820 vines per acre
Yield:	3.24 tons per acre
Exposure:	northeastern
Age of vines:	10-15 years old
Time of harvest:	April
Total yearly production (in bottles):	15,000



Tasting Notes and Food Pairings

Tasting notes:	Light straw yellow with greenish highlights. A charming and elegant nose with typical notes of bell pepper, peach and sage. Full, fresh and very appealing on the palate, with complex varietal flavors.
Serving temperature:	Best served at 10-12 °C (50-53.6 °F).
Food pairings:	Flavorful first courses such as risotto with asparagus and aromatic herbs; excellent with spicy Asian cuisine.
Aging potential:	Up to 6 years
Alcohol:	Alcohol cont.: 12.5% by vol.
Winemaker:	Giovanni Bortoluzzi