



EMPSON & CO.
Experience Italy in a Wine glass



Sauvignon DOC Friuli

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
Type of yeast:	Selected
Maceration technique:	Cryomaceration
Length of maceration:	24-36 hours
Aging containers:	Stainless steel
Aging before bottling:	6-7 months
Closure:	Cork

Vineyard

Organic:	No
Vineyard location:	Gradisca d'Isonzo
Vineyard size:	10 acres (4 hectares)
Soil composition:	Rich, flavorful first courses, such as fish soup and mushroom risotto.
Vine training:	Guyot
Altitude:	80-100 meters (262-378 feet) above sea level
Vine density:	4500 vines per hectare
Yield:	3.5 lbs per vine
Exposure:	northeastern
Years planted:	2009-2019
Time of harvest:	Mid-September

Total yearly production (in bottles): 15,000

Tasting Notes and Food Pairings

Tasting notes:	Light straw yellow with greenish reflections. The bouquet charms with notes of bell pepper, peach, and sage leaves, endowing it with distinct elegance. Full on the palate, fresh, very appealing, with complex varietal flavors
Food pairings:	Pair with flavorful first courses such as risotto with asparagus and aromatic herbs; fish-based second courses. Excellent with spicy Asian cuisine.
Aging potential:	Up to 6 years
Alcohol:	13.0%
Winemaker:	The Bortoluzzi family