



EMPSON & CO.
Experience Italy in a Wine glass



Three Dreamers

100% Montepulciano. Carefully selected grapes are handpicked and put into small 5kg crates. They are dried for about 120 days in special autoclaves, developing the typical fruity aromas of natural drying and losing about 40% of their water. They are gently pressed and go through fermentation and maceration in steel tanks for 6 months. Deep dark ruby red with violet highlights. Aromas of raisin, blackberry, sour cherry, cinnamon, vanilla and dark chocolate. A powerful rush of cocoa, with notes of jammy black currant, mocha, and toffee. The seamless, powdery tannins frames the perfect acidity; long finish.

“The goal of the winery is to produce wines of excellent value and quality that can be enjoyed by all wine aficionados.”

Wine exported to: USA

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Montepulciano d'Abruzzo
Fermentation container:	Stainless steel
Type of yeast:	Selected yeast
Fermentation temperature:	75.2-86 °F (25-30 °C)
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Type of oak:	American
Aging before bottling:	18 months
Aging in bottle:	6 months
Closure:	Cork

Vineyard

Organic:	Yes
Vineyard location:	Tenuta Cantalupo in Notaresco, Abruzzo
Soil composition:	Medium-textured soils of limestone, and clay. The subsoil is composed of organic matter and rocks.
Vine training:	Guyot
Altitude:	328 feet (100 meters) above sea level
Vine density:	3-6 tons per hectare
Yield:	3,000-4,000 vines per hectare
Exposure:	South/Southeast
Time of harvest:	Late September



Tasting Notes and Food Pairings

Tasting notes:

Deep dark ruby red with violet highlights. Aromas of raisin, blackberry, sour cherry, cinnamon, vanilla and dark chocolate. A powerful rush of cocoa, with notes of jammy black currant, mocha, and toffee. The seamless, powdery tannins frames the perfect acidity; long finish.

Serving temperature:

Best served at 16-18 °C (60.8-64.4 °F).

Food pairings:

Its elegance and structure make it the perfect accompaniment to game, red meat, or aged cheese. It is also an ideal accompaniment for lengthy conversations by the fireside.

Aging potential:

Up to 15 years

Alcohol:

16.99%

Winemaker:

Dennis Verdecchia