



EMPSON & CO.
Experience Italy in a Wine glass



Valpolicella DOC

60% Corvina, 30% Rondinella, and 10% Molinara. Dal Cero Valpolicella DOC A luminous ruby red, its crisp freshness on the nose is both stylish and refined, with delicate scents of cherry and morello cherry blossoms. Crisp and long-lingering on the palate, it embodies the Valpolicella style; perfect for every occasion.

Wine exported to: USA

Most recent awards



Winemaking and Aging

Grape Varieties:

60% Corvina, 30% Rondinella, 10% Molinara

Type of yeast:

Selected

Length of maceration:	10-12 days
Aging containers:	Concrete tanks
Aging before bottling:	6-14 months
Aging in bottle:	6-7
Closure:	Cork

Vineyard

Vineyard location:	Eastern side of Valpolicella
Soil composition:	Volcanic, limestone and composite soils
Altitude:	985 feet (300 meters) above sea level
Vine density:	5000 vines per hectare
Exposure:	South
Years planted:	1994
Time of harvest:	Late September to Mid October
Total yearly production (in bottles):	20,000

Tasting Notes and Food Pairings

Tasting notes:	Luminous ruby red in appearance, it stands out for its crisp freshness on a nose that is both stylish and refined, with delicate scents of sour cherry and black cherry blossoms. Crisp and long-lingering on the finish.
Food pairings:	Perfect as an aperitif but also great with main courses of lighter meat dishes..
Aging potential:	Up to 4 years

Alcohol:

13%

Winemaker:

Davide Del Cero

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