



EMPSON & CO.
Experience Italy in a Wine glass



Verduno Pelaverga DOC

Lively and brilliant red tones, synonymous with authenticity. Rich nose with ample aromas of spice, including black pepper, as well as warm, intense, enveloping notes.

Wine exported to: USA

Most recent awards



Winemaking and Aging

Grape Varieties: 100% Pelaverga

Fermentation container: Stainless steel

Length of alcoholic fermentation: 4-6 days

Type of yeast:	Selected
Maceration technique:	Pumpovers
Aging containers:	Stainless steel
Aging before bottling:	4-6 months
Aging in bottle:	2 months
Closure:	Diam

Vineyard

Vineyard location:	Verduno and Roddi
Vineyard size:	2.5 hectares
Soil composition:	Calcareous soils with a balanced presence of clay, silt and sand, and some Marne di Sant'Agata laminated fossils
Vine training:	Guyot
Altitude:	820-980 feet (250-300 meters) above sea level
Vine density:	4,500 vines per hectare
Yield:	3.4 lbs per vine
Exposure:	Northwest/Southeast
Age of vines:	5-45
Time of harvest:	Late September
Total yearly production (in bottles):	15,000

Tasting Notes and Food Pairings

Tasting notes:	Lively and brilliant red tones, synonymous with authenticity. Rich nose with ample aromas of spice, including black pepper, as well as warm, intense, enveloping notes.
Food pairings:	Highly versatile wine; goes well with rustic dishes, salumi and aged cheese, but also with complementary pasta, risotto and meat dishes that don't overpower the wine. If served at a low temperature it is suitable as an aperitif and goes very well with fish main courses (for example salted cod).
Aging potential:	4-5 years
Alcohol:	13.5%
Winemaker:	Diego Morra & Davide Cavallo