



**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.

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**Wine exported to:** USA

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### Most recent awards

**IAN D'AGATA:** 95

**WINE ENTHUSIAST:** 93

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### 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