



EMPSON & CO.
Experience Italy in a Wine glass



Vermentino Chardonnay Toscana IGT

Intense straw yellow, with golden highlights. A generous bouquet with notes of Mediterranean flowers and rosemary, paired with crisp hints of mandarin orange and pencil lead. On the palate, it exhibits stylish grace and superb balance, and zesty minerality.

Wine exported to: USA

Most recent awards



Winemaking and Aging

Grape Varieties: 60% Vermentino and 40% Chardonnay

Fermentation container: Stainless steel

Type of yeast:	Selected yeast
Maceration technique:	Battonage
Aging containers:	Stainless steel
Closure:	Cork



Vineyard location:	The Montecchio area of Cortona, Tuscany
Soil composition:	Clay and rock
Vine training:	Guyot
Altitude:	886 feet (270 meters) above sea level
Vine density:	4,000-5,000 vines/ha
Total yearly production (in bottles):	80,000

Tasting Notes and Food Pairings

Tasting notes:	Intense straw yellow, with golden highlights. A generous bouquet with notes of Mediterranean flowers and rosemary, paired with crisp hints of mandarin orange and pencil lead. On the palate, it exhibits stylish grace and superb balance, and zesty minerality.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	Antipasti, lighter meats, fish and shellfish, and vegetarian first courses.
Alcohol:	13%
Winemaker:	Davide Del Cero

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