



EMPSON & CO.
Experience Italy in a Wine glass



Pipoli Aglianico del Vulture DOC

Grown in the Maschito, Irsina and Acerenza areas of the Basilicata region, just a few miles southeast of the extinct Vulture volcano. Colonized by the Greeks around 7th century B.C., the area is rich in ancient folklore and myth. Mostly hilly and mountainous, it is wedged between the two seas of the Mediterranean basin and is one of the country's least populated areas; the climate is mostly continental. Hand-harvested grapes from select vineyards are pre-fermented and macerated at controlled temperatures. The wine ages in stainless steel and barrique. Lovely structure and ripe tannins make for a young and appealing version of a noble wine.

Wine exported to: USA

Most recent awards

LUCA MARONI: 94

WINE REVIEW ONLINE: 91

WINE SPECTATOR: 89

ULTIMATE WINE CHALLENGE: 92

AMBASSADOR: 91

WINE ADVOCATE: 88



Winemaking and Aging

Grape Varieties:	100% Aglianico
Fermentation container:	Stainless steel
Type of yeast:	Select
Fermentation temperature:	10-18 °C (50-64 °F)
Malolactic fermentation:	Yes
Aging containers:	Stainless steel (60%) and barrique (40%)
Container size:	225 L
Aging before bottling:	10 months
Aging in bottle:	3 months
Closure:	Natural cork



Vineyard

Vineyard location:	Venosa, Maschito, and Rapolla
Soil composition:	Volcanic soil, rich in clay, calcium, nitrogen and tuff
Vine training:	Guyot
Altitude:	400-550 meters (1,312-1,804 feet) above sea level
Yield:	4-5 tons per hectare

Exposure:	Southwestern, eastern
Years planted:	1960-1965
Time of harvest:	Early October

Tasting Notes and Food Pairings

Tasting notes:	Deep red with violet highlights, lively aromas jump from the glass: black cherry notes integrated by spice and vanilla. Good structure, ripe tannins, lengthy, balsamic finish and fresh fruit on the palate.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with all meat dishes and aged cheese.
Aging potential:	Up to 10 years