



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Pipoli Greco-Fiano Basilicata IGT

From grapes 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 the 7<sup>th</sup> 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. The grapes for this wine are destemmed and soft pressed and are carefully preserved to avoid contact with oxygen and maintain its fresh, aromatic bouquet. The wine then rests on its noble lees, in stainless steel, for five to six months.

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**Wine exported to:** USA

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### Most recent awards

**WINE ENTHUSIAST:** 90

**LUCA MARONI:** 94

**ULTIMATE WINE CHALLENGE:** 89

**WINE SPECTATOR:** 89



## Winemaking and Aging

Grape Varieties:	60% Greco and 40% Fiano
Fermentation container:	Stainless steel
Type of yeast:	Select
Fermentation temperature:	12-14 °C (53.6-57.2 °F)
Length of maceration:	48 hours
Malolactic fermentation:	No
Aging containers:	Stainless steel
Bottling period:	December
Closure:	Natural cork



## Vineyard

Organic:	No
Vineyard location:	Maschito, Irsina, Acerenza
Soil composition:	Volcanic soil, rich in clay, calcium, nitrogen and tuff
Vine training:	Guyot
Altitude:	500-600 meters (1,640-1,969 feet) above sea level
Yield:	4-5 tons per hectare
Exposure:	southwestern

Years planted: 1985-1990  
Time of harvest: Mid-September

## Tasting Notes and Food Pairings

Tasting notes: Straw yellow with greenish reflections, the nose is intense, showing rich aromas and intriguing notes of tropical fruit, confirmed on a fresh, lively palate marked by zesty acidity.

Food pairings: Excellent with fish, but wonderful as an aperitif.