



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



## Villa di Bagnolo Rosato IGT

The unique terroir of Villa di Bagnolo enhances this noble yet difficult variety's distinctive harmony. The cool, south-facing and well-ventilated vineyards benefit from excellent day/night temperature swings and moderate altitudes, which favor slow and even grape maturation. As Monte Ferrato is an extinct volcano, the origins of the soil are volcanic and particularly rich in iron, which is instrumental in giving Pinot Noir its complexity. The grapes are picked by hand and vinified using a Saignée method, which often produces a richer and quite inviting color. The gorgeous wine then ages three to six months in barrique.

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**Wine exported to:** Bermuda, USA, Japan, Canada, Austria

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## Most recent awards

**JAMES SUCKLING:** 90

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## Winemaking and Aging

Grape Varieties:	100% Pinot Noir
Fermentation container:	Oak Barrels
Type of yeast:	Indigenous
Fermentation temperature:	22-25 °C (71.6--77 °F)
Maceration technique:	Saignée
Length of maceration:	12-24 hours
Malolactic fermentation:	No
Aging containers:	Barrique
Container size:	lt 225
Container age:	5th use
Type of oak:	French
Bottling period:	Dec-March
Aging before bottling:	3-6 months
Aging in bottle:	1 month
Closure:	Natural Cork



## Vineyard

Vineyard name:	Villa di Bagnolo
Vineyard location:	From the Villa di Bagnolo vineyards below the Monte Ferrato Mountain
Vineyard size:	5 hectares (12.35 acres) Saignée from all available Vineyards

Soil composition:	Shale and clay
Vine training:	Guyot
Altitude:	0-150 meters (0-492 feet) above sea level
Vine density:	1,620 vines per acre
Yield:	1 kg per vine
Exposure:	Southern
Years planted:	1988,-1997, 2001
Age of vines:	Max 30 years
Time of harvest:	August
First vintage of this wine:	2009
Total yearly production (in bottles):	6,000



## Tasting Notes and Food Pairings

Tasting notes:	Intense pink and bright color. The nose is sprinkled with fresh scents of rose and slight fruity hints reminiscent of raspberry and wild strawberries. In the mouth is fresh and balanced, of pleasantness.
Serving temperature:	Best served at 8-10° C (46.4-50° F).
Food pairings:	Cheese, fish.
Aging potential:	2 years
Alcohol:	Alc. cont. 12.5% by vol.
Winemaker:	Niccolò D’Afflitto