



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



## Viognier Maremma DOC

Brilliant straw yellow. Very fragrant, with delicate notes of apple, peach, rose and lychee. Medium body. Soft and seductive on the palate where the flavors confirm the bouquet topped with a luscious acacia honey finish.

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**Wine exported to:** Bermuda, USA, Canada, Australia

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## Most recent awards

**JAMES SUCKLING : 92**

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Winemaking and Aging

Grape Varieties:

100% Viognier

Fermentation container:	Stainless steel
Length of alcoholic fermentation:	15 days
Aging containers:	Stainless steel
Aging before bottling:	5 months
Closure:	Diam

## Vineyard

Vineyard location:	Alberese
Soil composition:	Sand and silt
Vine training:	Spurred cordon
Altitude:	160 feet (49 meters) above sea level
Vine density:	3,500-5,000 vines per hectare
Exposure:	Northeast
Years planted:	2005-2010
Time of harvest:	Early September
Total yearly production (in bottles):	35,000-40,000 bottles

## Tasting Notes and Food Pairings

Tasting notes:	Brilliant straw yellow. Very fragrant, with delicate notes of apple, peach, rose and lychee. Medium body. Soft and seductive on the palate where the flavors confirm the bouquet topped with a luscious acacia honey finish.
Food pairings:	Pair with rich proteins like roast chicken, turkey or poached salmon

Aging potential: Up to 2 years

Alcohol: 13%

Winemaker: Marco Lamastra

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