



EMPSON & CO.
Experience Italy in a Wine glass



Barolo Riserva DOCG

Only makes the Riserva in exceptional vintages, the grapes are meticulously selected and vinified separately with an eye to creating a wine that will stand up to long aging.

Wine exported to: USA

Most recent awards

VIOUS: 92



Winemaking and Aging

Grape Varieties:

100% Nebbiolo

Fermentation container:

Stainless steel

| | |
|--------------------------|--------------------|
| Type of yeast: | Select |
| Malolactic fermentation: | Yes |
| Fining agent: | None |
| Aging containers: | Barrique |
| Container size: | 225 L |
| Container age: | New to 4 years old |
| Type of oak: | French |
| Closure: | Natural cork |

Vineyard

| | |
|---------------------------------------|-------------------------------------|
| Organic: | Sustainable Farming |
| Vineyard location: | Castiglione Falletto |
| Soil composition: | Clay with a high percentage of loam |
| Vine training: | Low Guyot |
| Vine density: | 4,000-4,500 vines per hectare |
| Exposure: | Southeastern |
| Years planted: | 1960 |
| Time of harvest: | Mid-October |
| Total yearly production (in bottles): | 1,500 |

Tasting Notes and Food Pairings

| | |
|----------------------|---|
| Serving temperature: | Best served at 16-18 °C (60.8-64.4 °F). |
|----------------------|---|

Winemaker:

Davide Mozzone

2025 Empson & Co S.p.A. - Copyright © All Rights Reserved.