



EMPSON & CO.
Experience Italy in a Wine glass



Cabernet Franc Venezia Giulia IGT

Bortoluzzi reds aim to stand out, made with integrity and the idea of highlighting the region's terroir and personality as well as the grapes themselves. The herbaceous character of this wine is indeed a nod to its typical characteristics. The grapes are harvested exclusively by hand and then fermented for about fifteen days before aging in barrique and tonneaux, both new and used (maximum third use), for about twelve months. It is then blended and left to rest in stainless steel tanks for about a month prior to bottling.

Wine exported to: Canada, USA, Japan, Australia

Most recent awards

VINOUS: 90

JAMES SUCKLING: 91



Winemaking and Aging

Grape Varieties:	100% Cabernet Franc
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	Approx. 15 days
Type of yeast:	Selected
Fermentation temperature:	25 °C (77 °F)
Length of maceration:	15 days
Malolactic fermentation:	Yes
Aging containers:	Stainless steel
Container age:	New and used (up to three uses)
Type of oak:	French
Bottling period:	April
Aging before bottling:	12 months
Closure:	Cork



Vineyard

Organic:	No
Vineyard location:	Gradisca; Fogliano Redipuglia
Soil composition:	Gravelly, red and grey terrain that is rich in minerals and microelements
Vine training:	Guyot
Altitude:	25-30 (80-100 feet) above sea level
Vine density:	1,820 vines per acre

Yield:	3.24 tons per acre
Exposure:	northeastern
Age of vines:	15-20 years old
Time of harvest:	April
Total yearly production (in bottles):	7,000 bottles per year

Tasting Notes and Food Pairings

Tasting notes:	Ruby red in color with an intense, herbaceous nose. Delicate palate, with soft tannins.
Serving temperature:	Best served at 14-16 °C (57-61 °F).
Food pairings:	Pairs well with roasts and semi-aged cheese.
Aging potential:	8-10 years
Alcohol:	Alcohol cont. 13% by vol.; dry extract: 24 g/l; total acidity: 5.50; residual sugar: 3 g/l; pH: 3.5
Winemaker:	Giovanni Bortoluzzi