



EMPSON & CO.
Experience Italy in a Wine glass



Cabernet Sauvignon 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. Having aged in both new and used barrique and tonneaux for eighteen months, it is hearty yet elegant on the palate.

Wine exported to: Canada, USA, Japan, Australia, Austria

Most recent awards

JAMES SUCKLING: 91



Winemaking and Aging

Grape Varieties:

100% Cabernet Sauvignon

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:	Barrique and tonneaux
Container size:	225 L, 500 L, 3000 L
Container age:	New and used (Up to three uses)
Type of oak:	French
Bottling period:	April
Aging before bottling:	18 months
Aging in bottle:	6 months
Closure:	Cork

Vineyard

Organic:	No
Vineyard location:	Gradisca d'Isonzo and Fogliano Redipuglia
Soil composition:	Gravelly, red soil, rich in minerals and micro-elements.
Vine training:	Guyot
Altitude:	25-30 (80-100 feet) above sea level
Vine density:	1,820 vines per acre

Yield:	2.83 tons per acre
Exposure:	northeastern
Time of harvest:	April
Total yearly production (in bottles):	7,000

Tasting Notes and Food Pairings

Tasting notes:	Brilliant ruby red color; Intense, spicy and herbaceous nose with notes of wood and abundant fruit and brushwood; velvety and elegant on the palate.
Serving temperature:	Best served at 16-18 °C (61-64 °F).
Food pairings:	Roasted red meat and game. Excellent with aged cheese.
Aging potential:	Up to 10 years
Alcohol:	Alcohol cont.13.5% by vol.
Winemaker:	Giovanni Bortoluzzi