



EMPSON & CO.
Experience Italy in a Wine glass



Chardonnay Venezia Giulia IGT

The grapes for this way are harvested in late September and grapes are soft-pressed whole, with a portion fermented in stainless steel, and another in new medium-toasted Allier barrique and tonneaux; the latter undergoes twenty-four hours of cryomaceration before bottling. A lovely intensity with a never-excessive toasty note. Mellow and structured, with well-integrated acidity and excellent balance and persistence.

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

Most recent awards

GAMBERO ROSSO: Tre bicchieri

WINE ENTHUSIAST: 91

ULTIMATE WINE CHALLENGE: 89

WINE SPECTATOR: 86

LUCA MARONI: 90



Winemaking and Aging

Grape Varieties:	100% Chardonnay
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	Approx. 15 days
Type of yeast:	Selected yeast
Fermentation temperature:	17 °C (62.6 °F)
Length of maceration:	24 hours
Malolactic fermentation:	No
Aging containers:	Barrique and stainless steel
Container size:	500 L
Container age:	New
Type of oak:	French Allier
Bottling period:	April
Aging before bottling:	9 months
Closure:	Cork



Vineyard

Organic:	No
Vineyard location:	Gradisca D'Isonzo

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:	3.24 tons per acre
Exposure:	northeastern
Age of vines:	10-20 years old
Time of harvest:	April
Total yearly production (in bottles):	5,000



Tasting Notes and Food Pairings

Tasting notes:	Deep straw yellow in color; intense, persistent aromas reminiscent of ripe fruit, with a very pleasing – never excessive – vein of toasted oak. Mellow, structured palate with well-integrated acidity, distinct balance, body and length.
Serving temperature:	Best served at 10-12 °C (50-53.6 °F).
Food pairings:	Brilliant with structured, rich, flavorful first courses, fish soup and mushroom risotto.
Aging potential:	Up to 6 years
Alcohol:	Alcohol cont: 12.5% by vol.; dry extract: 22 g/l; total acidity: 6.0; residual sugar: 4 g/l; pH: 3.38
Winemaker:	Giovanni Bortoluzzi