



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



## Collio Bianco Fosarin DOC

Fosarin is a Collio Bianco DOC from a vineyard of the same name, measuring 2.5 hectares/6 acres. It is a blend of equal parts Pinot Bianco and Friuliano and 20% Malvasia. The former ferments in barrique, while the latter two in stainless steel. The result is a rich, elegant, structured and fragrant wine with balanced acidity and alcohol. It is a classic example of Friuli's unique terroir.

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**Wine exported to:** Japan, Canada, Australia

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## Most recent awards

**VINOUS:** 91

**WINE ADVOCATE:** 95

**JAMES SUCKLING:** 94

**WINE ENTHUSIAST:** 91

**WINE & SPIRITS:** 91

**WINE SPECTATOR:** 91

**GAMBERO ROSSO:** Tre bicchieri

**ULTIMATE WINE CHALLENGE:** 91

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## Winemaking and Aging

Grape Varieties:	30-40% Tocai Friulano, 20% Malvasia, 40-50% Pinot Bianco
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	8-12 days
Type of yeast:	Selected
Fermentation temperature:	18-20 °C (64.4-68 °F)
Malolactic fermentation:	Partial
Fining agent:	none
Aging containers:	Barriques and stainless steel
Container size:	225 l
Container age:	old
Type of oak:	Allier
Bottling period:	July
Aging before bottling:	8 months
Aging in bottle:	6 months
Closure:	Diam Cork



Vineyard

Organic:	No
Vineyard name:	Fosarin
Vineyard location:	Collio, Friuli Venezia Giulia
Vineyard size:	2.5 hectares (6.2 acres)
Soil composition:	Arenaceous marl
Vine training:	Capuccina
Altitude:	180 meters (590 feet) above sea level
Vine density:	4,500 vines per hectare
Yield:	1.5-1.5 kg per vine
Exposure:	Southern, southeastern
Years planted:	1969
Age of vines:	50 years
Time of harvest:	Late September
First vintage of this wine:	1990
Total yearly production (in bottles):	12,500



## Tasting Notes and Food Pairings

Tasting notes:	Straw yellow, delicate bouquet, elegant, distinct finesse; fresh and fruity in youth, then ample and spicy from its 2nd year. Full, dry, well balanced, wonderful depth and richness.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	Its structure and complexity can stand up to rich, structured food, flavorful first courses, fish, white meat, medium-seasoned cheese.
Aging potential:	20 years

Alcohol:

Alc. cont. 13.5% by vol.

Winemaker:

Fabio Coser

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