



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



## Edizione White

Pecorino, Fiano, Grillo. Fantini Edizione White is a complex bouquet with exotic and captivating aromas of mango, papaya, lime and red grapefruit combined with herbs like lemongrass, lemon balm, mint and green tea. A white with long persistence, rich in nuances.

“The goal of the winery is to produce wines of excellent value and quality that can be enjoyed by all wine aficionados.”

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**Wine exported to:** USA

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## Most recent awards

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**Winemaking and Aging**

Grape Varieties:	Pecorino, Fiano, Grillo
Fermentation container:	Stainless steel and oak containers
Type of yeast:	Selected yeast
Fermentation temperature:	50-53.6 °F (10-12 °C)
Length of maceration:	12 hours
Malolactic fermentation:	No
Aging containers:	Stainless steel



Organic:	No
Vineyard location:	Abruzzo, Basilicata and Sicily
Soil composition:	Volcanic soil rich in clay, calcium, nitrogen and tuff. Calcareous clay soil with medium texture
Vine training:	Tendone “Bower” and Guyot
Altitude:	130-1,640 (40-500 meters) meters above sea level
Vine density:	6-9 tons per hectare
Yield:	1,800-4,000 vines per hectare
Exposure:	West and Southwestern
Age of vines:	10-20 years old
Time of harvest:	August/September
Total yearly production (in bottles):	2,000



# Tasting Notes and Food Pairings

Tasting notes:

A complex bouquet with exotic and captivating aromas of mango, papaya, lime and red grapefruit combined with herbs like lemongrass, lemon balm, mint and green tea. A white with long persistence, rich in nuances.

Serving temperature:

Best served at 8-10 °C (46.4-50 °F).

Food pairings:

Appetizers, salumi and cheese, delicate cream and other soups, fish, including raw preparations.

Aging potential:

Up to 3 years

Alcohol:

13.2%

Winemaker:

Dennis Verdecchia