



EMPSON & CO.
Experience Italy in a Wine glass



Falerno del Massico Bianco DOP

Made from 100% Falanghina (the ancient Romans' Vinum Album Phalangium) from the Falerna clone. Very old vines, grown at a lower altitude, with volcanic soil, rich in phosphorus and potassium. Harvest takes place in early fall and the grapes are cryo-macerated for maximum aromatic extraction and structure, then soft-pressed and fermented at a controlled temperature for about twenty days. The wine ages in stainless steel for three months. Elegant with lovely fruity aromas of pear and yellow flowers, complemented by delicate nuances of sage, custard, and vanilla that grow more intense over time, evolving towards honey. It can be cellared for four to five years.


Wine exported to: Australia, Canada

Most recent awards

Winemaking and Aging

Grape Varieties:	100% Falanghina
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	20 days
Type of yeast:	Selected
Fermentation temperature:	10-12 °C (50-53.6 °F)
Maceration technique:	Cryomaceration followed by gentle pressing
Length of maceration:	Ferments in steel for about 20 days
Aging containers:	Stainless steel
Aging before bottling:	3 months
Closure:	Silicon

Vineyard

Organic:	No
Vineyard location:	San Castrese, Sessa Aurunca, Campania
Soil composition:	Volcanic soil with good levels of potassium and phosphorus
Vine training:	Guyot
Altitude:	140 meters (460 feet) above sea level
Vine density:	4,500-4,800 vines per hectare
Yield:	6,500 litres per hectare
 Exposure:	Various
Years planted:	1963-1992

Age of vines:	26-52 years old
Time of harvest:	Late September
First vintage of this wine:	1975
Total yearly production (in bottles):	80,000

Tasting Notes and Food Pairings

Tasting notes:	Straw yellow in color, with great depth and elegance. Notes of ripe fruit like pineapple, banana, yellow peach, Bartlett pears, roses and yellow flowers, with delicate hints of sage, custard and vanilla that grow more intense over time, evolving into a honey flavor. On the palate, this wine is rich, complex, and well balanced, with a silky texture, remarkable persistence, finesse and personality.
Serving temperature:	Best served at 10-12 °C (50-53.6 °F).
Food pairings:	Oysters, lobster and seafood-based pizza dishes.
Aging potential:	5 years
Alcohol:	13.5%
Winemaker:	Riccardo Cotarella