



EMPSON & CO.
Experience Italy in a Wine glass



Falerno del Massico Rosso Vigna Camarato DOP

The grapes are scrupulously selected by hand, and soft-pressed previous to skin maceration on its lees for twenty to twenty-five days. This is followed by malolactic fermentation in Allier oak barrique, where it ages twelve to eighteen months; one-third of the barrique is new, one-third is second use, and one third is third-use. Finally, the wine ages twelve to eighteen months in bottle. Deep, dark crimson red; intense, complex, elegant; voluptuous, lingering palate characterized by silky tannins, magnificent structure and great harmony. Can be cellared for fifteen to twenty years. The Camarato vineyard was planted in 1986 on volcanic soil with excellent levels of phosphorus and potassium.

Wine exported to: Australia, Canada

Most recent awards

WINE SPECTATOR: 95

IAN D'AGATA: 100

VINOUS: 96

WINE ADVOCATE: 96

JAMES SUCKLING: 98 and #28 of Top 100 Wines of Italy 2023

KERIN O'KEEFE: 100

WINE ENTHUSIAST: 90

JEBDUNNUCK.COM: 94

GAMBERO ROSSO: Tre Bicchieri

DECANTER: 94



Winemaking and Aging

Grape Varieties:	80% Aglianico, 20% Piediroso
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	20-25 days
Type of yeast:	Selected
Fermentation temperature:	25 °C (77 °F)
Maceration technique:	Gently pressed, the must ferments on the skins
Length of maceration:	20-25 days
Malolactic fermentation:	Yes
Aging containers:	Barrique
Container size:	225 liters
Container age:	One-third of barrique are new, one-third are second use and one-third are third use
Type of oak:	Allier
Aging before bottling:	12-18 months
Aging in bottle:	12-18 months

Closure: Natural cork

Vineyard

Organic: No

Vineyard name: Vigna Camarato

Vineyard location: From one of the estate's oldest hillside vineyards on the slopes of the extinct volcano of Roccamonfina, Campania

Soil composition: Volcanic soil with excellent levels of phosphorus, potassium and microelements

Vine training: Guyot

Altitude: 140 meters (460 feet) above sea level

Vine density: 3,500 vines per hectare

Yield: 2,800 litres per hectare

Exposure: Various

Years planted: 1968

Age of vines: 30 years old

Time of harvest: Late October

First vintage of this wine: 1981

Total yearly production (in bottles): 6,000

Tasting Notes and Food Pairings

Tasting notes:	Deep, dark crimson red in color. The bouquet is very intense, complex, elegant and persistent with dominant notes of dark berries, pepper, chocolate, coffee, licorice and vanilla. The palate is luscious, voluptuous and lingering, with silky tannins, magnificent structure and great harmony.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Seafood risotto, egg pasta
Aging potential:	15-20 years
Alcohol:	Alcohol cont. 14% by volume; dry extract: 37,2 g/L; total acidity: 5,4 g/L; residual sugar: 0,9 g/L; pH: 3.59
Winemaker:	Riccardo Cotarella