



EMPSON & CO.
Experience Italy in a Wine glass



Malvasia di Casorzo Dolce Stil Novo DOC

Dolce Stil Novo is an ode to the most important Italian literary movement of the thirteenth century, created by Dante Alighieri, whose main theme was love. This sweet wine is made from Malvasia di Casorzo, an extremely rare red Malvasia, exclusively cultivated in this particular area of Italy. Light cherry-colored, fizzy, and delicately sweet, the wine's elegant floral aromas recall fresh rose petals, raspberries, blackberries, and redcurrant; the fragrant, grapey flavors are cleansing rather than cloying on the palate. Best served cold either as an aperitif or with dessert; it is wonderful with berries, such as strawberries, raspberries, blueberries or cranberries.

Wine exported to: USA, Japan, Australia

Most recent awards

Winemaking and Aging

Grape Varieties:	100% Malvasia
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	1 weeks
Type of yeast:	Indigenous
Fermentation temperature:	10-13 °C (50-55.4 °F)
Length of maceration:	2 weeks
Malolactic fermentation:	no
Bottling period:	December
Aging before bottling:	3 months
Closure:	Diam



Organic:	No
Vineyard name:	Casorzo
Vineyard location:	Vignale Casorzo
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	280 meters (920 feet) above sea level
Yield:	80 quintals/hectare
 Exposure:	Southwestern
Age of vines:	7,000 bottles per year

Time of harvest: Early September

Total yearly production (in bottles): 7,000 bottles

Tasting Notes and Food Pairings

Tasting notes: Light cherry-colored, fizzy and delicately sweet, the wine's elegant floral aromas recall fresh rose petals, raspberries, blackberries and redcurrant; the fragrant, grapey flavors are cleansing rather than cloying on the palate.

Serving temperature: Best served cold (8-10 °C, 46.4-50 °F).

Food pairings: Either as an aperitif or with dessert; it is wonderful with berries, such as strawberries, raspberries, blueberries or cranberries.

Aging potential: 2 years

Alcohol: Alc. 7 % by vol.; total acidity: 5.59 g/L; 109.8 g/L; pH: 3.42

Winemaker: Matteo Macchi