



EMPSON & CO.
Experience Italy in a Wine glass



Pinot Bianco Lepus DOC

100 % Pinot Bianco. Brilliant straw yellow in color. Fruity and spicy notes remind us of ripe apples, wildflowers and fresh bread. On the palate, it shows a bold personality, elegance, structure, harmonious acidity, richness and persistence.

“Since its foundation in 1880, the winery has focused on the quality of the grapes and bringing out the best in them. Special attention has always been given to using the minimum and most selective chemical substances during cultivation and fertilization.”

Wine exported to: Canada

Most recent awards



Winemaking and Aging

Grape Varieties:	100% Pinot Bianco
Fermentation container:	Mainly stainless steel small part in used barrique
Type of yeast:	Selected
Malolactic fermentation:	no
Aging containers:	Stainless steel and barrique
Container size:	228 L
Container age:	Used
Aging before bottling:	5 months on its lees
Aging in bottle:	3-4 months
Closure:	Screw cap



Vineyard

Organic:	No
Vineyard location:	Near Montagna, Alto Adige
Soil composition:	Porphyric sand and marl
Vine training:	Guyot
Altitude:	400-800 meters (1,310-2,625 feet) above sea level
Vine density:	10,000 plants per hectare
Yield:	60 hL per hectare
Exposure:	Southwestern
Years planted:	2006, 2007

Age of vines:	10 years old
Time of harvest:	Early October
Total yearly production (in bottles):	15,000-20,000

Tasting Notes and Food Pairings

Tasting notes:	Brilliant straw-yellow color, with notes of fruits and spices that recall ripe apples, field flowers and fresh bread crust. Its decisive personality makes itself known on the palate, accompanied by an elegant and harmonious acidity. The end note is long, full, sweet and persistent.
Serving temperature:	Best served at 12-14 °C (53.6-57.2 °F).
Food pairings:	The wine pairs very well with different cuisines, starting with robust dishes such as pasta, risotto and fish (with or without sauce) as well as light Asian dishes or curries.
Aging potential:	3-4 years
Alcohol:	Alcohol cont. 13%
Winemaker:	Stefano Tiefenthaler / Angelika Gabrielli