



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



## Pinot Grigio Collio DOC

From three clones of Pinot Grigio and rather old (twenty-five years) vines, with ideal exposure. A delightful, round, structured and elegant version of a popular wine.

---

**Wine exported to:** Japan, Canada, Australia

---

## Most recent awards

**WINE ENTHUSIAST:** 90

---



## Winemaking and Aging

Grape Varieties:

100% Pinot Grigio

Fermentation container:

Stainless steel

Length of alcoholic fermentation:	8-12 days
Type of yeast:	Selected
Fermentation temperature:	18-20 °C (64.4-68 °F)
Malolactic fermentation:	Partial
Fining agent:	none
Aging containers:	Stainless steel
Bottling period:	March
Aging in bottle:	1 month
Closure:	Diam Cork



Organic:	No
Vineyard location:	Cormons, Friuli Venezia Giulia
Vineyard size:	4.5 hectares (11 acres)
Soil composition:	Arenaceous marl
Vine training:	Capuccina
Altitude:	150 meters (490 feet) above sea level
Vine density:	5,000 vines per hectare
Yield:	1.5-1.5 kg per vine
Exposure:	Southeastern
Years planted:	1989
Age of vines:	30 years
Time of harvest:	Early September

First vintage of this wine:	1990
Total yearly production (in bottles):	32,000

## Tasting Notes and Food Pairings

Tasting notes:	Straw yellow with subtle pink reflections; floral, fruity, delicate nose showing great elegance and finesse confirmed on the full, persistent, mellow palate.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	Excellent with pasta, risotto, fish and white meat even w/flavorful sauces
Aging potential:	10 years
Alcohol:	Alc. cont. 13.5% by vol.
Winemaker:	Fabio Coser