



EMPSON & CO.
Experience Italy in a Wine glass



Pinot Grigio delle Venezie DOC

Perfectly ripe grapes are harvested by hand and brought to the cellar in small crates. They are destemmed and left to cold macerate for a few hours. Fermentation in stainless steel tanks. After the first racking the wine is left on its noble lees and then bottled. This wine perfectly represents its unique environment.

Wine exported to: Hong Kong, Bermuda, Canada, USA, Singapore, Puerto Rico

Most recent awards

JAMES SUCKLING: 90



Winemaking and Aging

Grape Varieties:	Pinot Grigio
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 days
Type of yeast:	Selected yeast
Fermentation temperature:	15-17 °C (59-62.6 °F)
Malolactic fermentation:	no
Fining agent:	Bentonite
Aging containers:	stainless steel
Bottling period:	Spring
Aging before bottling:	A few months on the fine lees
Closure:	Screwcap



Organic:	No
Vineyard location:	The Lagarina Valley, south of Trento, northeast of Lake Garda
Soil composition:	Calcareous clay and sand
Vine training:	Guyot
Altitude:	200-500 (656-1,640 feet) above sea level
Vine density:	2,500-3,000 plants per hectare
Yield:	8.8 lbs per vine
Exposure:	Southwestern
Age of vines:	5-25 years old

Time of harvest:	Early September
Total yearly production (in bottles):	670,000 bottles

Tasting Notes and Food Pairings

Tasting notes:	Straw yellow in color, pleasant floral and fruity aromas of apple, apricot and pear. Medium-bodied, with refreshing fruit, distinct character and balance.
Serving temperature:	Best served at 10-12 °C (50-53.6 °F).
Food pairings:	Pairs well with fish, especially salmon, halibut and swordfish; also pasta and white meat. The winemaker suggests fried fish, seafood, fowl and typical Mediterranean pasta and risotto dishes.
Aging potential:	1-2 years
Alcohol:	12,5% alcohol by volume, dry extract: 21,1 g/l, total acidity: 5.2 g/l; residual sugar: 1.5 g/l; pH 3.36.
Winemaker:	Franco Bernabei