



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



## Pinot Grigio Rosato Vigneti delle Dolomiti IGT

The grapes for this Pinot Grigio thrive in hillside vineyards set against the breathtaking mountains of the Dolomites. Crisp, fresh mountain air, soils full of minerals and diurnal temperature ranges contribute to fine winemaking. Once in the winery, the grapes are de-stemmed and left to macerate for a few hours to extract the light rosé color from the skins; the grapes are then softly pressed and go through temperature-controlled fermentation. Once done, the wine ages on its fine lees for a few months, to enrich it with complex secondary aromas.

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**Wine exported to:** United Kingdom, Singapore, USA, Canada

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### Most recent awards

**JAMES SUCKLING:** 90

**LUCA MARONI:** 93

**RESTAURANT WINE:** 4+ stars



## Winemaking and Aging

Grape Varieties:	100% Pinot Grigio
Fermentation container:	Stainless steel
Type of yeast:	Selected yeast
Fermentation temperature:	16 °C (64.4 °F)
Maceration technique:	Cold maceration
Length of maceration:	A few hours
Malolactic fermentation:	No
Aging containers:	Stainless steel
Aging in bottle:	A few months
Closure:	Stelvin



## Vineyard

Soil composition:	Gravelly and alluvial
Vine training:	Guyot and Pergola Trentina
Vine density:	3,000 vines per hectare
Total yearly production (in bottles):	1,200



## Tasting Notes and Food Pairings

Tasting notes:	Pale rosé in the color, fruity and floral on the nose, with hints of pear and acacia blossoms. Dry and delicate on the palate, well balanced, with a pleasant fresh note.
Serving temperature:	Best served at 10-12 °C (50-53.6 °F).
Food pairings:	Excellent as an aperitif, or served with grilled fish, white meat and light dishes.
Alcohol:	12.5%