



EMPSON & CO.
Experience Italy in a Wine glass



Rosso Piceno Superiore Pongelli DOC

Wonderfully easy to drink, Sangiovese grapes balance out the normally aggressive tannins of Montepulciano. In fact, the wine can be served at cooler temperatures alongside white meat and fish. A true all-around wine.

Wine exported to: Canada, USA, Puerto Rico, Turks and Caicos

Most recent awards

VINOUS: 90

JAMES SUCKLING: 91

WINE ENTHUSIAST: 92

DECANTER: 91

INTERNATIONAL WINE CELLAR: 88

WINE ADVOCATE: 88



Winemaking and Aging

Grape Varieties:	50% Montepulciano, 50% Sangiovese
Fermentation container:	Oak barrels
Type of yeast:	Indigenous
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container size:	25 hL
Type of oak:	French and Slavonian
Aging before bottling:	12 months
Aging in bottle:	6 months
Closure:	Cork



Vineyard

Organic:	Yes
Vineyard name:	San Fortunato
Vineyard location:	Le Marche
Soil composition:	Calcareous clay
Vine training:	Guyot
Altitude:	200-220 meters (656-721) feet and 250-280 meters (820-918 feet) above sea level,
Yield:	2.9 tons per acre

Exposure:	Southern/western
Age of vines:	10-50 years old
Time of harvest:	September/October
Total yearly production (in bottles):	15-20,000 bottles

Tasting Notes and Food Pairings

Tasting notes:	Lively, brilliant garnet color. Very appealing and well balanced, with intense plummy aromas.
Serving temperature:	Best served at 12-14 °C (53.6-57.2 °F).
Food pairings:	Wonderful with roasted white meat, chickpea soup, mushrooms, and rich fish dishes, including soup.
Alcohol:	Alc. cont. 13.5% by vol.
Winemaker:	Giorgio Grai