



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



## Pipoli Rosato Basilicata IGT

Grown in the Maschito, Irsina and Acerenza areas of the Basilicata region, just a few miles southeast of the extinct Vulture volcano. Colonized by the Greeks around 7<sup>th</sup> century B.C., the area is rich in ancient folklore and myth. Mostly hilly and mountainous, it is wedged between the two seas of the Mediterranean basin and is one of the country's least populated areas; the climate is mostly continental. A lush Cherry pink color, with hints of sour cherry. Medium structure and a balanced persistent finish.

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**Wine exported to:** USA

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## Most recent awards

**WINE ADVOCATE:** 87

**ULTIMATE WINE CHALLENGE:** 92

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## Winemaking and Aging

Grape Varieties:	100% Aglianico
Fermentation container:	Stainless steel
Type of yeast:	Select
Fermentation temperature:	9-10 °C (48.2- 50 °F)
Malolactic fermentation:	No
Aging containers:	Stainless steel
Bottling period:	Late October
Closure:	Natural cork



## Vineyard

Exposure:	Southwestern
Years planted:	1995
Time of harvest:	Late October



## Tasting Notes and Food Pairings

Tasting notes:	Bright cherry pink, with aromas of sour cherry. Medium structure, balanced and persistent. Wonderful drinkability.
Serving temperature:	6-8 °C (42.8-46.4 °F)
Food pairings:	Wonderful with white meat, mild cheese and fish.
Aging potential:	2 years

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