



EMPSON & CO.
Experience Italy in a Wine glass



Villa di Bagnolo IGT

Made from 100% Pinot Noir, the unique terroir of Villa di Bagnolo enhances this noble yet difficult variety's distinctive harmony. The cool, south-facing and well-ventilated vineyards benefit from excellent day/night temperature swings and moderate altitudes, which favor slow and even grape maturation. As Monte Ferrato is an extinct volcano, the origins of the soil are volcanic and particularly rich in iron, which is instrumental in giving Pinot Noir its complexity. This particular soil composition is also conducive to the well-balanced flavors and components that characterize Pinot Noir.

Wine exported to: Bermuda, USA, Japan, Canada, Austria

Most recent awards

JAMES SUCKLING: 93

WINE ENTHUSIAST: 95



Winemaking and Aging

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| Grape Varieties: | 100% Pinot Noir |
| Fermentation container: | Oak Barrels |
| Length of alcoholic fermentation: | 15 days |
| Type of yeast: | Indigenous |
| Fermentation temperature: | 22-25 °C (71.6--77 °F) |
| Maceration technique: | Traditional |
| Length of maceration: | 15 days |
| Malolactic fermentation: | Yes |
| Aging containers: | Barrique |
| Container size: | lt 225 |
| Container age: | 1st and 2nd use |
| Type of oak: | French |
| Bottling period: | March-June |
| Aging before bottling: | 18 months |
| Aging in bottle: | 2 years |
| Closure: | Natural Cork |



Vineyard

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| Vineyard name: | Villa di Bagnolo |
| Vineyard location: | From the Villa di Bagnolo vineyards below the Monte Ferrato Mountain |
| Vineyard size: | 2 hectares (5 acres) |

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| Soil composition: | Shale and clay |
| Vine training: | Guyot |
| Altitude: | 0-150 meters (0-492 feet) above sea level |
| Vine density: | 1,620 vines per acre |
| Yield: | 1 kg per vine |
| Exposure: | Southern |
| Years planted: | 1989 -1997 - 2001 |
| Age of vines: | Max 30 years |
| Time of harvest: | August |
| First vintage of this wine: | 1989 |
| Total yearly production (in bottles): | 6,000 |



Tasting Notes and Food Pairings

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| Tasting notes: | A wine with a ruby red color and intense and persistent aromas, including hints of red fruits of the undergrowth, such as blackberries and strawberries, balsamic notes of mint and nuances of tea. In the mouth it is soft, intense, with dense but round tannins. The fruity and balsamic notes come back, with spicy nuances, and the finish is long, and persistent |
| Serving temperature: | Best served at 16-18 °C (60.8-64.4 °F). |
| Food pairings: | Great with pasta and risotto as well as meat. |
| Aging potential: | 15-20 years |
| Alcohol: | Alc. cont. 13.5% by vol. |
| Winemaker: | Niccolò D’Afflitto |

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