

Empito

TYPE:
Still red wine

VINTAGE:
2024

GRAPES:
Croatina

VINEYARD:
Located in the Lombard/Pavia Apennines on the Pernione hill in Rocca Susella.
Soil: Calcareous-clay.
Growing method: Natural and Organic.
Planting year: 2000
Training system: Low Guyot.
Vines per hectare: 4,000
Yield: 50 quintals per hectare – 2 kg/vine.
Altitude: 350–400 m a.s.l.
Harvest: First/second week of October at confirmed phenolic ripeness.

VINIFICATION:
Harvest in small 15 kg crates. Grapes are destemmed and gently crushed. Fermentation takes place in steel tanks; maceration lasts 12–14 days with daily pumping over. Followed by racking with soft pressing, static decanting, racking, and bottling the following year.
Yield after pressing: 35–38 hl/ha.

TASTING NOTES:
Intense ruby red with violet reflections, balanced acidity, noticeable tannins. On the palate: fruity notes (cherry, marasca cherry) and pleasant tannins.

ALCOHOL:
13,50% Vol

PAIRINGS:
Great with cured meats, red meats, and aged cheeses.

SERVING TEMPERATURE:
16–18°C

FORMAT:
0.75 L

Contains sulfites

