

TRENTINO-ALTO ADIGE

LAGARIA

Lagaria Owners: The Empson Family

Fast Facts

Owner:
The Empson Family

Winemaker:
Franco Bernabei

Established:
1975

Location:
Volano (and Sicily)

Province:
Trento (and Sicily)



THE HISTORY

For the Empsons, finely crafted wine is something that should be enjoyed every day, not just for special occasions. With this in mind, they began looking for a new location for their latest winemaking venture and they found it in the Lagarina Valley in Trentino Alto-Adige.

Nestled in the Lagarina Valley is a state-of-the-art winery, ideally situated on gravelly soil, slowly releasing the accumulated heat of the day through the cool, breezy nights.

Neil and Maria Empson wanted to make the quality of this terroir as accessible and affordable as possible, so they focused on creating fruity, fragrant, well-balanced wines whose medium body and smooth texture delicately enhance any meal. The Empsons named the winery Lagaria in honor of the Lagarina Valley where the wines are made.

However, the Empsons were not content to only make white wine and decided to add a red to the range. To achieve the quality they wanted, the Empsons had to travel over 900 miles to Sicily. There, where the heat produces powerful and rich wines, they found an elegant Merlot that fits beautifully beside Lagaria's Pinot Grigio and Chardonnay.

In 2015, the Lagaria Lifestyle line received an exciting label redesign at the hands of one of Italy's most exciting illustrators, Stefano Riboli.

Today Lagaria has introduced its new Dolomiti line

featuring Pinot Grigio Vigneti delle Dolomiti IGT and Pinot Grigio Vigneti delle Dolomiti "Ramato" IGT. These wines are a reflection of the Dolomiti Mountain range where the grapes grow, crisp and refreshing. The wines are vinified for early consumption and easy to pair with most meals making them ideal for on-premise locations.

THE TERROIR

The appellation's green, rolling hills, at the foot of the Dolomites Mountains are ideally suited for viticulture. The cool temperatures and night/day, winter/summer temperature extremes endow local wines with a particular freshness and a strong backbone of acidity.

The soil characteristics are enhanced by being located at an altitude of 656-1,640 feet above sea level. The vineyard management is painstaking and severe, thereby ensuring crop yields far lower than competing wines.



PINOT GRIGIO VIGNETI DELLE DOLOMITI

IGT: 100% Pinot Grigio. From vineyards in the area of the provinces of Trento and Bolzano; this area, surrounded by the Dolomites. Once in the winery, the grapes are de-stemmed and softly pressed. The juice is chilled and allowed to clear by natural sedimentation overnight, after which it is racked and fermented using selected yeasts in stainless steel tanks at 15-17°

C for around 10-12 days. The new wine is then racked and matured on the fine lees for several months until it is prepared for bottling, usually in the spring. Straw yellow in color, elegant on the nose, with hints of pear, apricot and white blossom. Dry and fresh on the palate, well balanced, with fine mineral hints.



CHARDONNAY IGT: 100% Chardonnay.

Surrounded by the Dolomites, the vineyards are situated in Northern Italy, in the provinces of Trento and Bolzano. The grapes are handpicked and placed in small crates to preserve their integrity. They are destemmed and undergo cold maceration for a few hours. After soft pressing, the juice is clarified and select yeast is added. Fermentation takes place in stainless steel at 15-17°C (59-62.6°F). The wine ages in French oak and stainless steel tanks and bottled in early spring. Straw yellow in color with delicate aromas of pear, tropical fruit and spice confirmed on an elegant, fresh and persistent palate.



PINOT GRIGIO VIGNETI DELLE DOLOMITI "RAMATO" IGT: 100% Pinot Grigio.

Surrounded by the Dolomites, the vineyards are situated in Northern Italy, in the provinces of Trento and Bolzano. The grapes are de-stemmed and left to macerate for a few hours, in order to extract the light rosé color from the skins; then the grapes are soft-pressed and the juice undergoes the fermentation (15-17°C) in stainless steel tanks for 10-12 days. The new

wine is racked and matured on the fine lees for several months until it is prepared for bottling, usually in the spring. 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.



PINOT GRIGIO DELLE VENEZIE DOC: 100%

Pinot Grigio. The grapes come from selected vineyards of the Venezie area, which comprises Trentino, Veneto and Friuli-Venezia Giulia. The whole bunches are soft-pressed. Selected yeast is added to the must and fermentation begins at 57.2-59°F in stainless steel tanks. This youthful wine ages a few months on fine lees, with regular bâtonnage, and is prepared for bottling in early spring. Straw yellow in color, pleasant floral and fruity aromas of apple, apricot and pear. Medium-bodied, with refreshing fruit, distinct character and balance.



MERLOT TERRE SICILIANE IGT: 100% Merlot

from vineyards located on the northwestern coast of Sicily, in the province of Trapani. The grapes are handpicked. After 48 hours of cold maceration, fermentation takes place in stainless steel tanks at 25°C (77°F), with pumpovers and cap punching for color and soft tannin extraction. The wine then undergoes malolactic fermentation. The wine is partly aged in French oak barrels and bottled in late spring. Intense ruby red with garnet reflections, the bouquet is ample and intense, recalling raspberries, blackberries and violets. Medium to full-bodied, mouth-filling and well-balanced, rich flavors, firm structure and silky texture.