



Founded in 1972, Milano-based Empson & Co. has pioneered the exports of fine Italian wines and led the way in taking Italy's viniculture seriously – decades before the competition. Number 1 in the U.S. market, the Neil Empson Selections stand for premium quality, consistency and reliability throughout the world.

Think Tuscan. That's what Neil and Maria Empson had in mind when they created Toscolo and Supremus. Toscolo born in 1988 – from a longtime passion for this extraordinary region. The name itself is a tribute to Tuscany: a Renaissance Italian word, it means “Tuscan boy”.

The Empsons chose their friend and star enologist Franco Bernabei to style the wines with Neil himself. Nothing was left to chance to make the Empsons' brand their ideal Tuscan creation.

Maria Gemma Empson personally designed the ultra-classic packaging of Toscolo and the wines' distinguishing “ancient seal”, featuring a Tuscan boy. The making of the wines begins in the region's finest vineyard locations and ends in their state-of-the-art facilities, also thanks to a great team. Soil and microclimates are intriguingly diverse – from compact, very fine-textured limestone at approx. 400–450 meters (1,310 to 1,480 feet) above sea level, to rocky, calcareous clay areas with similar altitudes; and even clayey/ siliceous/ calcareous soil at 250–300 meters (820–984 feet) above sea level.





**TOSCOLO
VERNACCIA DI SAN GIMIGNANO DOCG**

Varieties: 100% Vernaccia
 Vinification: Cryomaceration (maceration on the skins at low temperature) is followed by temperature-controlled vinification in stainless steel tanks. Cold white wine vinification preserves the stability of Vernaccia's abundant aromatic components. The wine ages in bottle for eight months before release.
 Tasting notes: lovely, straw yellow color with golden reflections; intense, fresh and fragrant nose and appealing, flavorful, well-balanced palate recalling citrus, apple, pear, honeysuckle, sage leaves and white flowers with its typical bitter almond finish.



**TOSCOLO
CHIANTI DOCG**

Varieties: Sangiovese.
 Vinification: Temperature-controlled fermentation and maceration last 12-15 days, with daily pumpovers; the wine ages in oak barrels for six months.
 Tasting notes: Brilliant ruby in color, its elegant bouquet of violets, berries and iris is confirmed on a soft, round, wellbalanced palate showing good body, fruity flavors and intensity.
 Alcohol: 12.76%



**TOSCOLO
CHIANTI CLASSICO DOCG**

Varieties: 95% Sangiovese + 5% Cabernet Sauvignon
 Vinification: Temperature-controlled fermentation is followed by 15-18 days of maceration on skins, with daily pumpovers; aged in barrique for one year, followed by six months in bottle.
 Tasting notes: Ruby red in color with garnet highlights, the wine shows an ample, classic bouquet of berry fruit, violets, iris and vanilla; chewy, abundant fruit, a silky texture with good body, balance and extract.
 Alcohol: 12.70%



**TOSCOLO
CHIANTI CLASSICO RISERVA DOCG**

Varieties: 90% Sangiovese, 5% Cabernet Sauvignon and 5% Merlot
 Vinification: Temperature-controlled fermentation is followed by delicate maceration on the skins for 15-18 days, with daily pumpovers; aged in oak barrels for two years, but a portion of the wine ages in barrique for six months. Élevage in wood is followed by six months in bottle.
 Tasting notes: a brilliant ruby red with garnet reflections, an ample bouquet of Marasca cherries, plums, violets, iris, spices, black pepper, coffee, vanilla and nutmeg confirmed on a full, luscious palate, and a lingering, clean finish.
 Alcohol: 12.90%



“DOLCE TOSCOLO” WHITE DESSERT WINE

Grapes: 70% Trebbiano, 30% Malvasia.
 Vineyards: Tuscany, 820-984 feet above sea level.
 Soil: Fine-textured limestone to rocky, clayey-calcareous areas.
 Vinification: Cold maceration on the skins, temperature controlled fermentation with residual sugar, minimum six months in stainless steel sundried grapes are added to the must a little at a time as it ferments, prolonging fermentation.
 Aging: aged for a minimum of 18 months in small oak barrels known as caratelli, 100 liters in size, and in Slavonian oak casks.
 Tasting notes: Amber with golden hues, the bouquet is intense and ethereal, with notes of creamy caramel, exotic fruit and orange blossoms that continue on the rich, silky palate, interwoven with subtle apricot and nut nuances.
 Bottle size: 500 ml.
 Alcohol: 16% Vol.



PRIMITIVO PUGLIA IGT MATANÈ

Grapes: 100% Primitivo
 Altitude: 328 feet above sea level
 Soil: Limestone
 Total Production: 25,000 bottles
 Vinification: The grapes undergo soft-pressing and temperature-controlled maceration for seven to nine days, followed by alcoholic fermentation in stainless steel.
 Aging: The wine ages in stainless steel for three months and one month in the bottle.
 Tasting notes: Ruby red color, with a pleasant bouquet of fresh red fruits. The palate is smooth but with a nice and gentle acidity that balances and softens the sweet finish typical of the grapes.
 Cellaring: Up to two years, but best when young
 Alcohol: 13.50% Vol.



NEGRAMARO PUGLIA IGT MATANÈ

Grapes: 100% Negroamaro
 Altitude: 328 feet above sea level
 Soil: Limestone
 Total Production: 12,000 bottles
 Vinification: The grapes undergo soft-pressing and temperature-controlled maceration for eight days, followed by alcoholic fermentation in stainless steel.
 Aging: The wine ages in stainless steel for three months.
 Tasting notes: Ruby red color, with a bouquet that combines spices and red fruits. On the palate the wine is gentle but with a lively and soft tannic structure.
 Cellaring: Up to two years, but best when young
 Alcohol: 13.00% Vol.



PRIMITIVO DI MANDURIA DOC "IL MATANÈ"

Grapes: 100% Primitivo
 Altitude: 328 feet above sea level
 Soil: Clay terrain
 Total Production: 6,000 bottles
 Vinification: After harvesting the grapes undergo temperature-controlled maceration, followed by drawing off and soft-pressing at the end of fermentation.
 Aging: The wine is aged in French oak barriques for six to eight months.
 Tasting notes: Ruby red color with rich violet reflections. An opulent bouquet, reminiscent of ripe cherries and plums, is integrated with pleasing nuances of chocolate and vanilla. Primitivo di Manduria "Il Matané" has remarkable structure, softened by the roundness and silkiness characteristic of Primitivo, and a long, velvet finish.
 Cellaring: Up to five years
 Alcohol: 14.00% Vol.



"MONTE ANTICO" ROSSO TOSCANA IGT

Grapes: 85% Sangiovese, 5% Merlot, 10% Cabernet Sauvignon
 Altitude: 820-1,500 feet above sea level
 Soil: From compact, very fine-textured limestone to clayey/siliceous/calcareous soil
 Total Production: 1,200,000 bottles
 Vinification: Fermentation is in stainless steel tanks at 77° F, followed by maceration on the skins for 15-20 days and malolactic for 7 days.
 Aging: The wine is subsequently aged 12 months in oak (80% Slavonian barrels, 20% barriques). The French oak barriques are both new and 2nd year while the Slavonian barrels are five to six years old. Followed by 12 months bottle aging.
 Tasting notes: Dark ruby in color, its bouquet of leather, earth, herbs, black cherries, licorice and plums is confirmed on the medium to full-bodied palate. Round, spicy, elegant, attractively fruity and extremely versatile.
 Cellaring: Up to three years
 Alcohol: 13.50% Vol.



SUPREMUS IGT TOSCANA

Supremus is a top selection from the vinification of Sangiovese, Merlot and Cabernet Sauvignon grapes. They are orchestrated by Neil Empson and Franco Bernabei, who bring to bear more than thirty years' research and experience in the region.
 Varieties: 75% Sangiovese, 15% Merlot + 10% Cabernet Sauvignon
 Production area: Tuscany, various select locations (Maremma and Chianti Classico)
 Production method: Vines are over 25 years old. Élevage is 14 months in barrique – principally Allier oak, seasoned for 36 months; 70% of the barriques are new. Bottle age before release is 6 months.
 Tasting notes: Deep crimson in color, it sparkles with purple reflections. Its very intense, persistent bouquet of violets, cherries and red berry fruit shows subtle, elegant notes of vanilla and toasted wood, mineral nuances and hints of leather, chocolate, black pepper and cinnamon.
 Alcohol: 13.50%



CHARDONNAY BARRICCATO-40 TRENTINO DOC

Production method: the wine is styled by Franco Bernabei to Neil Empson's specifications. Grapes are hand-picked, destemmed and placed in stainless steel tanks for a few hours' cold maceration at 12-13° C. After are soft-pressed and vinification is initiated with select yeasts. 60% is fermented in temperature-controlled stainless steel tanks at 16-17° C, while 40% in new French oak barriques (Allier, Nevers and Tronçais), both over approx. 15 days. After fermentation, the stainless steel portion is racked, and 40% of this undergoes malolactic, with both parts kept sur lie at low temperature until blending. The barrique-fermented cuvée is kept on the gross lees until malolactic is completed, with constant bâtonnage to enhance complexity. Tasting notes: golden in color, with a complex bouquet reminiscent of exotic fruit, honey, chocolate and vanilla confirmed on the elegant, complex and well balanced palate. Long, consistent finish. Alcohol: 13%Vol.



PINOT GRIGIO VIGNETI DELLE DOLOMITI IGT

Production method: the wine is styled by Franco Bernabei to Neil Empson's specifications. Grapes are hand-picked and transported in small, 18-kilo containers previous to soft-pressing and clarification by natural sedimentation. After racking, the juice is inoculated with select yeasts and temperature-controlled fermentation takes place, at 14-16° C. After about 2 weeks, the wine is racked and left to mature on the fine lees for about 4-5 months, with weekly bâtonnage. Sojourn sur lie helps maintain freshness and persistence, and is instrumental in developing complex aromas. Tasting notes: straw yellow in color, clear-cut and delicate on the nose, with scents of acacia flowers, minerals and pear. The fresh natural acidity supports the wine's aromatic richness, confirmed on its elegantly structured, smooth, round and persistent palate. Crisply defined, fruity style. Alcohol: 13.5% Vol.



PINOT GRIGIO ROSATO VIGNETI DELLE DOLOMITI IGT

Production method: Once in the winery, the grapes are de-stemmed and left to macerate for a few hours, in order to extract the typical light rosé colour from the skins; thereafter the grapes are softly pressed and the juice undergoes the fermentation with temperature control. Once the fermentation is over, the wine is matured on the fine lees for a few months, to enrich it with complex secondary aromas. Tasting notes: pale rosé in the colour, 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. Alcohol: 12,5% Vol.



PINOT NERO RESERVE SELECTION TRENTINO DOC

Production method: harvest takes place around September 15th. Fruit is hand-picked in small wooden boxes holding 15 kilos each. It is de-stalked, albeit not entirely, then macerated on the skins for about 48-60 hours, previous to being inoculated with select yeast strains for alcoholic fermentation. Fermentation is at a controlled temperature between 22-24°C. After racking, only the free-run is employed, and immediately placed in French oak barriques, where it undergoes malolactic fermentation previous to maturation sur lie, with weekly bâtonnages. Élevage in barrique lasts one to one and a half years, followed by 6 months in stainless steel. Tasting notes: light ruby red in color, with a bouquet of cherries, marasca and spice. On the palate, elegant fruit, well integrated with spicy notes and sweet toasted nuances. Good persistence, medium body, distinct elegance and finesse. Alcohol: 13% Vol.



MERLOT TRENTINO DOC

Production method: the wine is styled by consultant oenologist Franco Bernabei to Neil Empson's specifications, and crafted by expert wine technicians trained at the nearby Istituto Agrario di San Michele all'Adige, celebrated for its research and high standards. After manual harvest, grapes are destemmed and soft-pressed and fermentation takes place in stainless steel tanks at a controlled temperature of 28-30° C, macerating on the skins for about 15 days. After malolactic fermentation, the wine matures for around 12-15 months in oak casks of various types and sizes. The portions are subsequently assembled and rest a further 2 months in stainless steel before bottling. Tasting notes: The lively, deep color preludes an especially fragrant bouquet of black cherries, spices, berry fruit and tobacco; on the palate, medium body, crisp freshness yet silky texture sustained by well integrated tannins, lush fruit, subtle earthy and herbal notes, excellent balance and long finish. Alcohol: 13.5% Vol.