



Il Viziato

After a lifetime surrounded by everything having to do with wine, Tara Empson, daughter of the Monte Antico Father Neil Empson, is ready to make her mark on the world with her very own creation. Tara began her making a name for herself following in her parent's footsteps and has a passion for wine only equal to her parents. It was this experience that helped to make Tara an excellent judge of character. In her words, "our growers are selected on the basis of two fundamental principles, the quality of the wines and the quality of the people. This criteria has proved to be a successful one as most of our portfolio has remained strong through the good times and the bad." With that in mind, choosing Matteo Bernabei, son of renowned winemaker Franco Bernabei, as the winemaker was an easy decision. Together they crafted II Viziato, a unique blend of Sangiovese and Nero d'Avola, as a tribute to two very distinct regions in Italy, Tuscany and Sicily.

Most recent awards

80% Sangiovese, 20% Nero d'Avola Grape Varieties: Stainless steel Fermentation container: Length of maceration: 15-18 days Sangiovese: 6 months in 2-nd year barriques; Nero Aging containers: d'Avola: 6 months in 40 hl barrels. Closure: Screwcap Yineyard Vineyard location: Sangiovese: from vineyards located in Panzano (Greve in Chianti - Tuscany); Nero d'Avola: from vineyards located in Trapani (Sicily) Soil composition: Sangiovese: calcareous clay, rich in macro and micro elements and alluvial skeleton texture; Nero d'Avola: sloped limestone terrain Sangiovese: spurred cordon; Nero d'Avola: bush-Vine training: trained Altitude: Sangiovese: 300 meters (985 feet) above sea level; Nero d'Avola: 50 meters (165 feet) above sea level Time of harvest: Late October

Tasting Notes and Food Pairing

Intense and concentrated ruby red in color with Tasting notes: notes of ripe red fruit over a layer of spice. There is a lifted freshness on the palate along with

balanced tannins and a lengthy finish.

This is an all-around food wine that can be paired Food pairings:

with most dishes.

Alcohol:	13%
Winemaker:	Matteo Bernabei & Tara Empson

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