



## 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 Il Viziato, a unique blend of Sangiovese and Nero d'Avola, as a tribute to two very distinct regions in Italy, Tuscany and Sicily.

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## Most recent awards

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## Winemaking and Aging

Grape Varieties:	80% Sangiovese, 20% Nero d'Avola
Fermentation container:	Stainless steel
Length of maceration:	15-18 days
Aging containers:	Sangiovese: 6 months in 2-nd year barriques; Nero d'Avola: 6 months in 40 hl barrels.
Closure:	Screwcap

## Vineyard

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
Vine training:	Sangiovese: spurred cordon; Nero d'Avola: bush-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

Tasting notes:	Intense and concentrated ruby red in color with 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.
Food pairings:	This is an all-around food wine that can be paired with most dishes.

Alcohol: 13%

Winemaker: Matteo Bernabei & Tara Empson

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