



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Rosso di Montepulciano "Prugnolo" DOC

The noble estate of Paola De Ferrari Corradi (founded in 1962, with its first *Vino Nobile* vintage release in 1967) is located on one of the areas finest crus, Cervognano, well known for its hallmark combination of elegance and power. With four decades of winemaking excellence under her belt, Paola (along with sons Luca and Niccolò) has always been about meticulous quality and respecting the terroir. This has resulted in an unbroken track record of vintage-to-vintage consistency. Blending the fruity freshness of Sangiovese with Mammolo's spicy varietal notes, Prugnolo comes from a selection of the younger vineyards on the Boscarelli estate, yielding richly fragrant, appealing wines with a lighter yet firm, well-rounded body. First issued in 1989 as Rosso di Montepulciano, it was given the name Prugnolo in 2003. ("Prugnolo" is an Italian plum - in homage to the wine's plummy fruit).

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**Wine exported to:** Bermuda, USA, Puerto Rico, Australia

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### Most recent awards

**VINOUS MEDIA:** 88

**JAMES SUCKLING:** 88

**WINE SPECTATOR:** 90

**WINE ADVOCATE:** 90

**WINE & SPIRITS:** 90

**WINE ENTHUSIAST:** 89

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## Winemaking and Aging

Grape Varieties:	85% Sangiovese and 15% Mammolo
Fermentation container:	Stainless steel
Type of yeast:	Spontaneous
Fermentation temperature:	27-30 °C (82.4-87.8 °F)
Malolactic fermentation:	Yes
Aging containers:	Concrete
Aging before bottling:	some months
Closure:	Diam



## Vineyard

Organic:	Yes
Vineyard location:	Montepulciano, Tuscany
Soil composition:	Medium-textured sand
Vine training:	Double Guyot
Altitude:	300 meters (984 feet)
Vine density:	6,500 plants per hectare
Yield:	70 quintals/hectare

Exposure:	northeast/northwestern
Age of vines:	3-10 years old
Time of harvest:	September
First vintage of this wine:	1997
Total yearly production (in bottles):	30,000 bottles

## Tasting Notes and Food Pairings

Tasting notes:	Brilliant ruby red, with a fresh fruity and floral bouquet (notes of iris, violets, plums, blueberries, Briar rose and brushwood), confirmed on the consistent, fragrant palate, rich in pure Sangiovese character.
Serving temperature:	Best served at 14 -16 °C (57.2 - 60.8 °F).
Food pairings:	Pasta, risotto, light meat dishes, cold cuts, like ham or salumi or as an all-around wine.
Aging potential:	2-4 years
Alcohol:	Alc. cont. 13.5% by vol.
Winemaker:	Maurizio Castelli and Mery Ferrara