



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



## Rosso di Montepulciano "Prugnolo" DOC

90% Sangiovese & 10% Mammolo. Boscarelli Rosso di Montepulciano "Prugnolo" is brilliant ruby red, with a fresh fruity and floral bouquet of iris, violets, plums, blueberries, Briar rose and brushwood, confirmed on the consistent, fragrant palate, rich in pure Sangiovese character.

"Boscarelli, now in its third generation, seeks to maintain its original spirit by dedicating every day to maximizing the unique character of Sangiovese."

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

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### Most recent awards

**JAMES SUCKLING:** 92

**VINOUS:** 90

**WINE ENTHUSIAST:** 90

**VINOUS MEDIA:** 88

**WINE SPECTATOR:** 90

**WINE ADVOCATE:** 90

**WINE & SPIRITS:** 90

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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