



EMPSON & CO.
Experience Italy in a Wine glass



Vino Nobile di Montepulciano DOCG

90% Sangiovese and 10% Canaiolo, Mammolo, and Colorino. Boscarelli Vino Nobile di Montepulciano is deep ruby with garnet highlights. Structured and complex, with a lovely nose of dried herbs, leather, earth, vanilla and strawberry, jam, and plenty of plummy, flavorful fruit on the palate.

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

Wine exported to: Bermuda, Puerto Rico, Australia

Most recent awards

JAMES SUCKLING: 93

VINOUS: 91

WINE SPECTATOR: 90

WINE ENTHUSIAST: 90

DECANTER: 92

WINE & SPIRITS: 93

WINE ADVOCATE: 91

INTERNATIONAL WINE CELLAR: 91



Winemaking and Aging

Grape Varieties: 90% Sangiovese and 10% Canaiolo

Fermentation container: Stainless steel

Type of yeast: Spontaneous

Fermentation temperature: 28-31 °C (82.4-87.8 °F)

Length of maceration: 5-8 days

Malolactic fermentation: Yes

Aging containers: Oak casks

Container size: 500-4,000 liters

Type of oak: French (Allier and Troncais)

Aging before bottling: 18-24 months

Closure: Natural cork



Organic: Yes

Vineyard location: Montepulciano, Tuscany

Soil composition: Alluvial, rich in iron, lime and clay with skeleton grain and rocks

Vine training:	Double Guyot
Altitude:	300 meters (984 feet)
Vine density:	6,500-7,000 plants per hectare
Yield:	75 quintals per hectare
Exposure:	East/northwestern
Age of vines:	10-25 years old
Time of harvest:	September/October
First vintage of this wine:	1967
Total yearly production (in bottles):	55,000

Tasting Notes and Food Pairings

Tasting notes:	Deep ruby red with garnet highlights; lovely nose of dried herbs, leather, earthiness, vanilla, violets, iris and strawberry, flavorful fruit on the palate made supple and appealing by the silky tannins and black cherry finish.
Serving temperature:	Best served at 18-20 °C (64.4 - 68 °F).
Food pairings:	Rich dishes, grilled, roast or braised red meat, game and aged cheeses.
Aging potential:	5-9 years
Alcohol:	Alc. 13.5% by vol.; total acidity 5.6.
Winemaker:	Maurizio Castelli and Mary Ferrara