



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



## Vino Nobile di Montepulciano DOCG

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. If anyone can pinpoint just one property that led the way to making Vino Nobile a modern classic, that property is, without a doubt, Boscarelli.

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

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## Most recent awards

**WINE & SPIRITS:** 93

**WINE ENTHUSIAST:** 90

**WINE SPECTATOR:** 94

**JAMES SUCKLING:** 91

**VINOUS:** 89

**WINE ADVOCATE:** 91

**INTERNATIONAL WINE CELLAR:** 91

**DECANTER:** 91

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## Winemaking and Aging

Grape Varieties:	85% Sangiovese and 15% Canaiolo, Colorino, Mammolo
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 Tronçais)
Aging before bottling:	18-24 months
Closure:	Natural cork



## Vineyard

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 hues; 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