



EMPSON & CO.
Experience Italy in a Wine glass



Vino Nobile di Montepulciano Il Nocio DOCG

100% Sangiovese. Boscarelli Vino Nobile di Montepulciano “Il Nocio” shows fragrant notes of black cherry and red raspberry. Medium-body, well-balanced, velvety tannins, and beautiful minerality. 100% select Sangiovese from the single vineyard, Il Nocio, which was planted in 1972 and named after a very old, giant walnut tree.

“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, USA, Puerto Rico, Australia

Most recent awards

JAMES SUCKLING: 96

VINOUS: 92

GAMBERO ROSSO: Tre Bicchieri

WINE SPECTATOR: 93

WINE ADVOCATE: 93

VINI BUONI D'ITALIA: Corona

WINE ENTHUSIAST: 95

WINE & SPIRITS: 93

INTERNATIONAL WINE CELLAR: 94



Winemaking and Aging

Grape Varieties:	100% Sangiovese
Fermentation container:	oak casks
Length of alcoholic fermentation:	10 days
Type of yeast:	Spontaneous
Fermentation temperature:	28-31 °C (82.4-87.8 °F)
Length of maceration:	5-10 days
Malolactic fermentation:	Yes
Aging containers:	Oak casks
Container size:	5-10 hectoliters
Type of oak:	French (Allier) and Slavonian
Aging before bottling:	18-24 months
Aging in bottle:	3-6 months
Closure:	Natural cork



Organic:	Yes
Vineyard name:	Vigna del Nocio
Vineyard location:	Montepulciano, Tuscany
Soil composition:	alluvial with limestone, sand and clay, with a prevalence of sand
Vine training:	Double Guyot
Altitude:	280/350 meters (984 feet)
Vine density:	6,000 plants per hectare
Yield:	55 quintali
Exposure:	Southeastern
Age of vines:	25-35 years old
Time of harvest:	September/October
First vintage of this wine:	2001
Total yearly production (in bottles):	5,000

Tasting Notes and Food Pairings

Tasting notes:	Intense ruby red with garnet hues; classic nose of blueberries and plums, which evolve into iris and violet; full, lush, elegant and fruity palate with complex, layered notes of ripe fruit and a very long finish.
Serving temperature:	Best served at 18-20 °C (64.4 - 68 °F).
Food pairings:	Ideally pairs with red meat and game, very rich, structured and important dishes.
Aging potential:	6-15 years

Alcohol:

Alc. cont. 14.5% by vol.; total acidity 5.5.

Winemaker:

Maurizio Castelli and Mary Ferrara

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