



EMPSON & CO.
Experience Italy in a Wine glass



Vino Nobile di Montepulciano Il Nocio 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. 100% select Sangiovese from the single vineyard Nocio, which was planted in 1972 and named after a very old, giant walnut tree.

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

Most recent awards

GAMBERO ROSSO: tre bicchieri

JAMES SUCKLING: 92

VINOUS: 93

WINE ADVOCATE: 93

VINI BUONI D'ITALIA: Corona

WINE ENTHUSIAST: 95

WINE SPECTATOR: 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

Vineyard

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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