



EMPSON & CO.
Experience Italy in a Wine glass



Vino Nobile di Montepulciano Riserva "Costa Grande" DOCG

100% Sangiovese. Boscarelli Vino Nobile di Montepulciano "Costa Grande" is deep garnet in color, showing aromas of spice, blackberries, earth, and vanilla. A full-bodied palate with structure, elegance, and flavors of cherry, coffee, and leather. From a single vineyard located next to the winery's historic "Il Nocio" vineyard. The vineyard was planted in 2000.

"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

GAMBERO ROSSO: tre bicchieri

JAMES SUCKLING: 95

VINOUS: 93

WINE ENTHUSIAST: 93

DECANTER: 94

WINE ADVOCATE: 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:	5-8 days
Malolactic fermentation:	Yes
Aging containers:	Oak casks
Container size:	5 - 25 hectoliters
Type of oak:	French (Allier)
Aging before bottling:	24 months
Aging in bottle:	A few months
Closure:	Natural cork



Vineyard

Organic: Yes

Vineyard name:	Vigna Grande
Vineyard location:	Montepulciano, Tuscany
Soil composition:	Calcareous with clay and a small amount of sandy red soil
Vine training:	Double Guyot
Altitude:	320 meters
Vine density:	6,000-6,500 plants per hectare
Yield:	65
Exposure:	Northeastern
Age of vines:	20 years old
Time of harvest:	September/October
Total yearly production (in bottles):	5,000



Tasting Notes and Food Pairings
