



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



## Vino Nobile di Montepulciano Riserva "Costa Grande" 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, Cervignano, 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. From a single vineyard located next to the winery's historic "Nocio" vineyard. Made from pure Sangiovese grapes grown in sand, clay and red soil with northeastern exposure. The vineyard was planted in 2000. The grapes lead to highly elegant wines with a good tannin profile, balance and persistence. Fermentation takes place in oak vats and lasts fifteen to eighteen days. The wine then ages twelve months in tonneaux (5 hl), twelve months in oak casks (25 hl) and six months in concrete tanks.

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

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# Most recent awards

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## 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

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