



EMPSON & CO.
Experience Italy in a Wine glass



Vino Nobile di Montepulciano Riserva DOCG

88% Sangiovese & 12% Colorino. Boscarelli Vino Nobile di Montepulciano Riserva is ruby red with garnet hues, the bouquet recalls plums and blueberries, elegantly confirmed on the structured and complex palate.

“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

JAMES SUCKLING: 95

VINOUS: 93

WINE SPECTATOR: 95

WINE ENTHUSIAST: 91

DECANTER: 93

WINE ADVOCATE: 92

WINE & SPIRITS: 94



Winemaking and Aging

| | |
|-----------------------------------|--|
| Grape Varieties: | 90% Sangiovese and 10% Canaiolo, Colorino. |
| 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: | 30 months |
| Aging in bottle: | 6 months |
| Closure: | Natural cork |



Vineyard

| | |
|--------------------|------------------------|
| Organic: | Yes |
| Vineyard location: | Montepulciano, Tuscany |

| | |
|---------------------------------------|--|
| Soil composition: | Red clay (with iron, clay and skeleton grain) and another with calcareous sand |
| Vine training: | Double Guyot |
| Altitude: | 300 meters (984 feet) |
| Vine density: | 6,500-7,000 plants per hectare |
| Yield: | 70 quintals per hectare |
| Exposure: | Northeast/eastern |
| Age of vines: | 20-30 years old |
| Time of harvest: | September/October |
| Total yearly production (in bottles): | 10,000 |



Tasting Notes and Food Pairings

| | |
|----------------------|--|
| Tasting notes: | Deep ruby red with garnet hues, lovely nose of dried herbs, leather, earth, 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 cheese. |
| Alcohol: | Alc.: 14% by vol., total acidity: 5.2/5.8. |
| Winemaker: | Maurizio Castelli and Mery Ferrara |