



**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.”

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

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### Most recent awards

**JAMES SUCKLING:** 95

**VINOUS:** 93

**WINE SPECTATOR:** 95

**WINE ENTHUSIAST:** 91

**DECANTER:** 93

**WINE ADVOCATE:** 92

**WINE & SPIRITS:** 94

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## 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