



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



## Vino Nobile di Montepulciano Riserva 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.

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

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### Most recent awards

**WINE & SPIRITS:** 94

**WINE ENTHUSIAST:** 93

**JAMES SUCKLING:** 91

**VINOUS:** 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