



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



## Vino Nobile di Montepulciano Riserva "Sotto Casa" DOCG

83% Sangiovese Prugnolo Gentile, 12% Merlot and 5% Cabernet Sauvignon. Boscarelli Vino Nobile di Montepulciano Riserva "Sotto Casa" shows red berry and floral aromas like iris and violet as it evolves. The palate is elegant yet powerful.

"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:** 92

**WINE ENTHUSIAST:** 93

**WINE SPECTATOR:** 92

**WINE ADVOCATE:** 92

---



## Winemaking and Aging

Grape Varieties:	83% Sangiovese, 12% Cabernet, 5% Merlot
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:	2.25-30 hectoliters
Type of oak:	French (Allier)
Aging before bottling:	24-30 months
Aging in bottle:	6 months
Closure:	Natural cork



## Vineyard

Organic:	Yes
Vineyard name:	Sotto Casa
Vineyard location:	Montepulciano, Tuscany

Soil composition:	Red clay, rich in iron and skeleton grain
Vine training:	Double Guyot
Altitude:	270 meters (984 feet)
Vine density:	5,500 plants per hectare
Yield:	65 quintals per hectare
Exposure:	Eastern
Age of vines:	25 years old
Time of harvest:	September/October
First vintage of this wine:	2011
Total yearly production (in bottles):	5,000

## Tasting Notes and Food Pairings

Tasting notes:	Brilliant, deep ruby red with garnet hues; complex, layered nose recalling blueberries and plums in youth, iris and violets after some time; all confirmed on the lush, full palate, which exudes elegance and fruity richness.
Serving temperature:	Best served at 18-20 °C (64.4 - 68 °F).
Food pairings:	Structured dishes, grilled, roast or braised red meat, game and aged cheeses.
Aging potential:	6-15 years
Alcohol:	Alc. 14% by vol.
Winemaker:	Maurizio Castelli and Mery Ferrara