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Experience Italy in a Wine glass



Vino Nobile di Montepulciano Riserva "Sotto Casa" 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.

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

Most recent awards

WINE ENTHUSIAST: 94

WINE SPECTATOR: 92

JAMES SUCKLING: 93

Winemaking and Aging

Grape Varieties:	80% Sangiovese, 20% Cabernet, 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:	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