



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



## Vino Nobile di Montepulciano Il Nocio DOCG

100% Sangiovese. Boscarelli Vino Nobile di Montepulciano “Il Nocio” shows fragrant notes of black cherry and red raspberry. Medium-body, well-balanced, velvety tannins, and beautiful minerality. 100% select Sangiovese from the single vineyard, Il Nocio, which was planted in 1972 and named after a very old, giant walnut tree.

“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:** 96

**VINOUS:** 92

**GAMBERO ROSSO:** Tre Bicchieri

**WINE SPECTATOR:** 93

**WINE ADVOCATE:** 93

**VINI BUONI D'ITALIA:** Corona

**WINE ENTHUSIAST:** 95

**WINE & SPIRITS:** 93

**INTERNATIONAL WINE CELLAR:** 94

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## Winemaking and Aging

Grape Varieties:	100% Sangiovese
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:	5-10 days
Malolactic fermentation:	Yes
Aging containers:	Oak casks
Container size:	5-10 hectoliters
Type of oak:	French (Allier) and Slavonian
Aging before bottling:	18-24 months
Aging in bottle:	3-6 months
Closure:	Natural cork

# Vineyard

Organic:	Yes
Vineyard name:	Vigna del Nocio
Vineyard location:	Montepulciano, Tuscany
Soil composition:	alluvial with limestone, sand and clay, with a prevalence of sand
Vine training:	Double Guyot
Altitude:	280/350 meters (984 feet)
Vine density:	6,000 plants per hectare
Yield:	55 quintali
Exposure:	Southeastern
Age of vines:	25-35 years old
Time of harvest:	September/October
First vintage of this wine:	2001
Total yearly production (in bottles):	5,000

## Tasting Notes and Food Pairings

Tasting notes:	Intense ruby red with garnet hues; classic nose of blueberries and plums, which evolve into iris and violet; full, lush, elegant and fruity palate with complex, layered notes of ripe fruit and a very long finish.
Serving temperature:	Best served at 18-20 °C (64.4 - 68 °F).
Food pairings:	Ideally pairs with red meat and game, very rich, structured and important dishes.
Aging potential:	6-15 years

Alcohol:

Alc. cont. 14.5% by vol.; total acidity 5.5.

Winemaker:

Maurizio Castelli and Mary Ferrara

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