



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.”

Wine exported to: Bermuda, Puerto Rico, Australia

Most recent awards

JAMES SUCKLING: 95

VINOUS: 93

WINE SPECTATOR: 95

WINE ENTHUSIAST: 91

DECANTER: 93

WINE ADVOCATE: 92

WINE & SPIRITS: 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