



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

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| 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

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

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| 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

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| 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 |