



BOSCARELLI



DE FERRARI IGT TOSCANA 2024

The Poderi Boscarelli estate is the true "cru" of Vino Nobile, nestled among olive groves, broom bushes and oak trees.

From this terroir, generations of the De Ferrari Corradi family have committed themselves to bringing forth the aromas and pure character of the Sangiovese grape, locally called Prugnolo Gentile, to reach its most elevated expression. The goal of Boscarelli is to globally elevate this historic appellation of Tuscany through exceptional winegrowing and winemaking.

The De Ferrari Corradi's very "nobile" estate was founded in 1962, on one of the area's premier locations: Cervognano. Renowned for its combination of elegance and structure, the calcareous-arenaceous soil, alluvial in origin, endows this lush, supple red with distinctive breed and complexity of components.

TECHNICAL DETAILS

Appellation: IGT Toscana

Composition: 80% Sangiovese, 15% Cabernet Sauvignon, 5% Merlot

Vinification: after handpicking, destemming and soft pressing, fermentation happens in steel vats with indigenous yeast. Fermentation lasts about a week at 28 to 30 degrees with short manual pump overs and punch downs. Wine is transferred to concrete vats for aging.

Maturation: no oak; less than 12 months aging in glass-lined concrete vats before bottling

Alcohol: 13.5%

Pack: 12/750ML

TASTING NOTES

Attractive and vibrant nose with plenty of summer fruit. Lively and easy to drink with round tannins.