



BOSCARELLI

MARCHESI DE FERRARI CORRADI

2022 Vino Nobile Di Montepulciano DOCG



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 winery's oldest label of Vino Nobile and the most representative of the family's philosophy. Since its first vintage in 1968, it has continued to represent almost half of total production. The approach is to create a wine that combines freshness, elegance, complexity and great aging potential.

TECHNICAL CHARACTERISTICS

Appellation
Tuscany

Vineyards

The vineyards in Cervognano are planted on alluvial and sandy soils with a good percentage of lime, silt, clay and stony structure that give the wine great character and aging potential. The average density is around 6,500 plants per hectare.

Maturation

Aged in Allier or Slavonian oak casks ranging from 5-40 hl, where malolactic fermentation occurs. Maturation takes from 18-24 months and ages in bottle several months before release.

Varietal Composition

85% Sangiovese Prugnolo Gentile, 15% Canaiolo, Colorino and Mammolo

Alcohol
14%

Pack size
12/750ml