



BOSCARELLI
MARCHESI DE FERRARI CORRADI

2020 Vino Nobile di Montepulciano

TUSCANY

APPELLATION Tuscany

VARIETAL COMPOSITION

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

SUSTAINABILITY

Sustainable practices

AGING 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.

"Pure, this red boasts aromas and flavors of black cherry, blackberry, iron, leather and tobacco. Rich yet firmly structured, displaying refined tannins and lively acidity. Offers fine overall balance and length."

– BRUCE SANDERSON, OCTOBER 2023

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.

PRICE

