



BOSCARELLI
MARCHESI DE FERRARI CORRADI

2021 Il Nocio Vino Nobile 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.

Located on the east side of the estate, Vigna del Nocio has been owned by Poderi Boscarelli since 1988. It covers about two hectares at an altitude ranging between 310 meters to 350 meters above sea level. Different types of Sangiovese vines have been nurtured by the soil and climate to produce special selections of Sangiovese Prugnolo Gentile since 1991. The wine combines complexity and great ageing potential with elegance and fragrance.

TECHNICAL CHARACTERISTICS

Appellation

Tuscany

Vineyards

The soil in this area, although of alluvial origin, has different characteristics from the rest of the estate, laying on calcareous marl with sandy and clayey areas very distinct from one another, and a predominance of sand. A particular selection in the vineyard and differing harvest times maximize the expressiveness of the wine. Different cuvées of pure Sangiovese are produced and assembled together to complete this special bottling.

Maturation

Each cuvée ages separately in Slavonian or French oak casks, including malolactic fermentation, ranging from 5 to 15 hl. The ageing lasts between 18 and 24 months. The final blend is done at the end of the ageing process, and is then aged in the bottle for at least one year.

Varietal Composition

100% Sangiovese

Alcohol

14 %

Pack size

6/750ml

