



**BOSCARELLI**

MARCHESI DE FERRARI CORRADI

## 2023 Prugnolo Rosso Di Montepulciano DOC

*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 Prugnolo enhances the freshness of the fruity notes of Sangiovese combined with spicing from the Mammolo variety. It is produced by selecting grapes from young vines with the richest perfumes and less-mature structure. Produced since 1989 as Rosso di Montepulciano, the vintage has worn the current label since 2003.

### TECHNICAL CHARACTERISTICS

*Appellation*  
Tuscany

*Varietal Composition*  
85% Sangiovese, 15% Mammolo

*Vineyards*  
The vineyards in Cervognano are planted on calcareous soil of alluvial-origin, and contain a good percentage of sand, silt and clay. The average density is 6,500 vines per hectare.

*Alcohol*  
13.5%

*Pack size*  
12/750ml

