



**BOSCARELLI**

MARCHESI DE FERRARI CORRADI

## 2019 Sotto Casa Vino Nobile Riserva 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 "Sotto Casa" Riserva has been produced since 2011 and is a natural evolution of the Boscarelli Vino Nobile Riserva "black label." The wine harmonizes the elegance, character and freshness of Sangiovese, with the tannic texture, structure and fullness of two international varieties: Cabernet Sauvignon and Merlot. The grapes come exclusively from the historical vineyard "Sotto Casa."

### TECHNICAL CHARACTERISTICS

*Appellation*

Tuscany

*Vineyards*

The vineyard is planted on red clayey soil of alluvial origin. The average density is 6,000 plants per hectare.

*Maturation*

Each cuvée ages separately in Slavonian or French oak casks, including malolactic fermentation, ranging from 2.25 to 25 hl. The ageing lasts between 28 and 32 months. The final blend is done at the end of the ageing process, and is then aged in the bottle for at least 6 months.

*Varietal Composition*

85% Sangiovese Prugnolo Gentile, 10% Cabernet Sauvignon, 5% Merlot

*Alcohol*

14%

*Pack size*

6/750ml