



**BOSCARELLI**  
MARCHESI DE FERRARI CORRADI

## 2020 Vino Nobile Di Montepulciano 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.

Produced again in 2010, almost 20 years since last released in 1991. The reason for the break was that vines were gradually re-selected and replanted, focusing on clone selection, different expressions of Sangiovese vines in relation to the soil, and the possibility of combining the characteristics of Sangiovese grapes with other international varieties at the end of the 80's.

### TECHNICAL CHARACTERISTICS

*Appellation*  
Tuscany

*Vineyards*

The grapes come from two different areas of the estate, with different soil types: calcareous soils rich in sand and silt, and other clayey soils rich in iron minerals and stony structure. The average density is 6,500 plants per hectare. This wine is produced with selected grapes from vineyards at least 20 years of age.

*Maturation*

Nobile Riserva ages in Slavonian or French oak casks, including malolactic fermentation, ranging from 5 to 40 hl. The ageing lasts between 28 and 32 months, and is then aged in the bottle for at least 6 months.

*Varietal Composition*

95% Sangiovese Prugnolo Gentile, 5% Colorino

*Alcohol*  
13.5%

*Pack size*  
6/750ml