



BOSCARELLI
MARCHESI DE FERRARI CORRADI

2022 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 Cervignano 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

Maturation
Maturation for several months in vinified concrete vats where malolactic fermentation occurs as well. Before bottling, the wine is lightly filtered and released on March after the harvest.