



BOSCARELLI
MARCHESI DE FERRARI CORRADI

2020 Il Nocio Vino Nobile DOCG

TUSCANY

APPELLATION

Vino Nobile di Montepulciano DOCG

VARIETAL COMPOSITION

100% Sangiovese

AGING 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.

PRICE

"The aromas and flavors of this wine are very pretty, with cherries, orange peel and flowers following through to a medium body with crunchy fruit and a crisp finish. Fine tannins. One of the best Vino Nobiles I have had in a long time. Drinkable now, but better in three or four years."

Located on the east side of the estate, Vigna del Nocio has been owned by Poderi Boscarelli since 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.



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