



**BOSCARELLI**  
MARCHESI DE FERRARI CORRADI

## 2020 Sotto Casa Vino Nobile Riserva DOCG

TUSCANY

### APPELLATION

Vino Nobile di Montepulciano DOCG

### VARIETAL COMPOSITION

Sangiovese, Cabernet Sauvignon  
and Merlot

**AGING** 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.

"Black cherry, bark, cedar and orange peel aromas follow through to a medium body with juicy tannins that give a crunchy and lightly chewy texture. Some orange peel with cherry and berry undertones. Needs another two or three years to soften, but it's already impressive and finely structured."

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 only from the historical vineyard "Sotto Casa."

### PRICE



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