



BOSCARELLI
MARCHESI DE FERRARI CORRADI

2020 Vino Nobile di Montepulciano DOCG Riserva

TUSCANY

APPELLATION

Vino Nobile di Montepulciano DOCG

VARIETAL COMPOSITION

Sangiovese, Colorino

AGING 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.

"A lightly chewy Vino Nobile with berry, bark and dried mushroom character. Full-bodied with some fresh acidity underneath the tannin backbone. It's a little rough at the end, but should soften nicely in a year or two."

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.

PRICE



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