



BOSCARELLI
MARCHESI DE FERRARI CORRADI

2020 Vino Nobile di Montepulciano DOCG

TUSCANY

APPELLATION

Vino Nobile di Montepulciano DOCG

VARIETAL COMPOSITION

Sangiovese Prugnolo Gentile, Canaiolo, Colorino and Mammolo

AGING

Aged in Allier or Slavonian oak casks ranging from 5-40 hl, where malolactic fermentation occurs. Maturation takes from 18-24 months and ages in bottle several months before release.

"Nuanced minerality chiselled to the ripe red berries, blood orange zest, savory plums and cherries. Medium to full body on the palate with a bone-dry, transparent middle and a tight, mineral coating of tannins. Fruity but pithy and precise, too. A joy to taste and drink already, but can hold well in the next five to eight years, if not more."

The winery's oldest label of Vino Nobile and the most representative of the family's philosophy. Since its first vintage in 1968, it has continued to represent almost half of total production. The approach is to create a wine that combines freshness, elegance, complexity and great aging potential.

PRICE



JAMES SUCKLING.COM