



BOSCARELLI
MARCHESI DE FERRARI CORRADI

2022 Prugnolo Rosso di Montepulciano DOC

TUSCANY

APPELLATION Tuscany

VARIETAL COMPOSITION
85% Sangiovese, 15% Mammolo

SUSTAINABILITY
Sustainable practices

AGING 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.

PRICE

"Pure, scented and transparent with lots of racy raspberries, strawberries, red cherries, herbs and potpourri. This is really fresh and tangy with fine, linear tannins carrying the juicy, nimble red fruit to a fresh, lifted finish. Really drinkable, fresh and expressive."

— ZEKUN SHUAI, SEPTEMBER 2023

This wine 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.



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