



BOSCARELLI

MARCHESI DE FERRARI CORRADI

Prugnolo Rosso Di Montepulciano DOC Boscarelli

The Producer:

Montepulciano is a small medieval hilltop town south of Siena in Toscana, producing some of Italy's finest wines, and is most famous for its *Vino Nobile di Montepulciano*. The DOC of Rosso di Montepulciano was created in 1989 and is very much the younger brother of *Vino Nobile* being made from slightly higher yields, with shorter ageing and younger vines. The estate was originally an abandoned farm and bought by Paola and Guido Barioffi in 1975. It is a small estate of 9ha of vineyards and the first vintage was in 1979.

The Wine:

Grape(s): 90% Sangiovese 10% Mammolo

Area: From vineyards in the village of Cervognano, one of the best districts for *Vino Nobile*, East of the town of Montepulciano. Mainly planted on red, sandy and mineral soils.

Training system: Cordone Speronato

Density of vines: 6,500 per ha

Harvest: Hand picked in mid September – about 7-10 days

Vinification: Grapes are macerated before fermentation for 12-18 hours. Fermentation is with natural yeasts at 26-31°C for 13 days in stainless steel vats. There is a brief post fermentation maceration then the malolactic fermentation in the stainless steel vats. The wines are not filtered.

Ageing: Partly aged in stainless steel vats and partly in large oak botte of 30hl.

Production: 20,000 bottles

Tasting Notes:

- Lovely berry fruit nose with a hint of spice. Good weight in the mouth rounded with a so dryness on the finish.

- The younger brother of the *Vino Nobile di Montepulciano* that echoes the Tuscan origins but with a modern style. Lovely berry fruit nose with a hint of spice. Good weight in the mouth rounded with a so dryness on the finish.

Code: 1750
ABV: 13,5%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Cork - DIAM

