

Vino Nobile di Montepulciano DOCG Magnum - Boscarelli

The Producer:

Vino Nobile is one of Italy's great wines. Produced with the Sangiovese grape, locally called Prugnolo Gentile, it is grown in vineyards around the town of Montepulciano in southeast Toscana and a few kilometres from the town of Montalcino. It has a very long history, going back to the 17th century, when the wines of the town of Montepulciano were so highly regarded that they acquired the title "Vino Nobile" and the name has, not surprisingly, been retained. It was one of the first DOCG wines to be released in the 1980s and the number of producers and vineyards has increased significantly. The estate was established in the 1960s, the first vintage was in 1968, and is still owned and run by the Marchese de Ferrari Corradi family, now the third generation, who transformed two abandoned farms into one of Vino Nobile's top estates.

The Wine:

Grape(s): 85% Sangiovese/Prugnolo Gentile, with the remainder Colorino, Canaiolo and 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.

Av. Age of vines: From vineyards at least 10 years old

Training system: Cordone Speronato

Density of vines: 6,500 per ha.

Harvest: Handpicked in mid-September – about 7-10 days

Vinification: After de-stemming and soft pressing, they are fermented in oak vats. Indigenous yeast is used in the fermentation process that lasts about a week at controlled temperatures from 28-30°C.

Ageing: Aged in Allier or Slavonian oak casks of capacity ranging from 5 to 35 hectoliters, where the malolactic fermentation also occurs. Maturation takes from 18 to 24 months. The wine is aged in the bottle for several months before release.

Production: About 50,000 bottles"

Tasting Notes:

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Code: 1751M

ABV: 13%

Pack: 1*150cl

Vegan: Yes

Vegetarian: Yes

Closure: Cork



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