

## Vino Nobile di Montepulciano DOCG Riserva 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	100% Sangiovese Prugnolo Gentile
Area	Cervognano, Montepulciano. Vineyards of min. 20 years old. Soils are calcareous alluvial soils with good percentages of clay
Density	6,500 vines p/ha
Harvest	Hand harvest
Vinification	Destemmed, soft press, fermented in oak vat filled to 2/3 capacity. Indigenous yeast pied de cuvee for fermentation that lasts a week at 28-30 C. Manual pumping over in the first phase of fermentation and skins macerate for a further 4-5 days after fermentation. Allier (French) and Slavonian oak casks 5-25hl for 28-32 months.

### Tasting Notes:

Refined & graceful yet with firm structure in its youth from one of the most critically-acclaimed producers in the region who fly the flag for 100% Sangiovese Vino Nobile. Subtle layers of strawberry, cedar with a touch of dried rosemary and mint; a wine that develops in charm the more contemplation its given.

Code:	1751-16
ABV	14.5%
Pack:	6x75cl
Vegetarian:	Yes
Awards:	Wine Spectator #31 Wine of the Year (2016); 92pts Decanter (2015)

