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Boscarelli, Cervognano di Montepulciano (Tuscany)

Rosso de Ferrari Sangiovese IGT

Vintage	2025
Winemaker	Boscarelli
Region	Tuscany
Grapes	90% Sangiovese, 5% Merlot, 5% Canaiolo

Winemaking

Classic fermentation is carried out over 7 days at a temperature between 25 and 28 °C in steel tanks. The grapes subsequently age the wine for 6 to 9 months in large wooden bottles and steel tanks.

Our tasting note

The Rosso de Ferrari has an intensive ruby-red colour. The cherry aromas dominate the nose, as well as the aroma of wild berries. This wine captures the pallet with a wonderful freshness and juiciness - the perfect wine for everyday.

Boscarelli

The Genoese De Ferrari Corradi family has been the proprietor of the small but fine Poderi Boscarelli vineyard, situated on the hills of Cervognano, since the sixties. The family-run Boscarelli vineyard was founded by husband and wife Paola Corradi and Ippolito De Ferrari in 1962. Today, the two brothers Luca and Nicolò cultivate the 18 hectare vineyard with great expertise and enthusiasm, bringing the third generation of tradition to the Vino Nobile. Variety-typical and exquisite wines are produced, which count among the best of the region.



Suitable with

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