



Boscarelli, Cervognano di Montepulciano (Tuscany)

## Rosso di Montepulciano DOC

<b>Vintage</b>	2024
<b>Winemaker</b>	Boscarelli
<b>Region</b>	Tuscany
<b>Alcohol</b>	13% vol.
<b>Grapes</b>	80% Sangiovese, 20% Mammolo

### Winemaking

The grapes come from young vineyards and are harvested by hand, then processed with great care. Fermentation takes place on the skins in stainless steel tanks. The wine is subsequently aged for several months in concrete tanks, promoting even maturation and allowing the fruit to express itself with clarity.

### Our tasting note

Intense, bright ruby red in colour. On the nose, an open and inviting bouquet with fresh notes of strawberries, cherries and cassis, complemented by floral and delicately spicy nuances. On the palate, juicy, lively and well-balanced, with clear fruit at the forefront and a pleasant freshness. The structure is approachable and elegant, supported by soft tannins and subtle spice. A charming, characterful Rosso di Montepulciano with great drinkability.

### 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

