



Boscarelli, Cervognano di Montepulciano (Tuscany)

Vino Nobile Nocio DOCG

Vintage	2018
Winemaker	Boscarelli
Region	Tuscany
Alcohol	14.5% vol.
Grapes	100% Prugnolo Gentile

Winemaking

The Nocio dei Boscarelli ferments for 10 days at a temperature of between 28 and 31°C in barriques. The wine then matures for up to 24 months in 5- to 10-hectolitre barrels made from French or Slovenian oak, followed by at least 6 months of maturing in bottles.

Our tasting note

The Vino Nobile Nocio dei Boscarelli from the Vigneto del Nocio vineyard brings together all the superlatives of truly great wines. Nobles, delicate bouquet, intensive, fruity aroma of cherries and plums, harmonious body, fine tannins, a true pleasure on the pallet with a long-lasting finish. A multi-faceted Tuscan origin.

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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