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Boscarelli, Cervognano di Montepulciano (Tuscany)

Vino Nobile di Mont. Riserva DOCG

Vintage	2022
Winemaker	Boscarelli
Region	Tuscany
Grapes	90% Sangiovese, 10% Canaiolo

Winemaking

After careful, manual selection of the grapes, the mash is fermented in a wooden cask for 7 days at a temperature between 28 and 30°C. The wine then matures in large barrels made of wood from the Allier region of France, or of Slavonian oak for 28 to 32 months. It is then further matured in bottles for a few months before the wine finally makes its way to market.

Our tasting note

Boscarelli's Vino Nobile Riserva gleams with a sparkling, rich ruby red with garnet-red highlights. On the palate, soft tones of dark berries and a fine fragrance of cherries. On the palate, a firm structure with well bonded, silky tannin and an agreeable acid note. Long, alluringly fruity finish.

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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