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Boscarelli, Cervognano di Montepulciano (Tuscany)

Vino Nobile di Montepulciano DOCG



Vintage	2022
Winemaker	Boscarelli
Region	Tuscany
Alcohol	13.5% vol.
Grapes	85% Sangiovese, 8% Colorino, 5% Canaiolo, 2% Mammolo

Winemaking

Traditional fermentation is carried out over 7 days at a temperature between 28 and 30°C in steel tanks. The wine matures in 350- to 2000-litre barrels made from Slovenian or French oak for 18 to 24 months.

Our tasting note

The Vino Nobile has an intensive crimson colour with a light garnet glimmer. Very fruity bouquet with aromas of red berries, blackcurrants, cherries and light notes of coffee and spices. Juicy, robust wine with a lot of elegance and crisp freshness.

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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