

Boscarelli, Cervognano di Montepulciano (Tuscany)

## Vino Nobile Nocio DOCG



Vintage	2015
Winemaker	Boscarelli
Region	Tuscany
Alcohol	14.5% vol.
Grapes	100% Prugnolo Gentile

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### 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.

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### 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.

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### Suitable with



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### Boscarelli



The Genovese family De Ferrari Corradi has owned the outstanding Boscarelli vineyard since the late 1960's. The small family-run business Poderi Boscarelli was founded in 1962 by the spouses Paola Corradi and Ippolito De Ferrari. Their daughter Paola De Ferrari runs the vineyard today. Together with their sons Luca and Nicolò, 18 hectares are currently cultivated in Cervognano. With their skill and passion, they produce typical and noble wines which are among the very best produced in the entire region.