

# Tuscany

## Boscarelli

*Location: Montepulciano,  
Province of Siena*



The medieval hill town of Montepulciano is a little east of Montalcino, dominating the gentle landscape of southern Tuscany from its 1,985 feet (605 meters) above sea level. It is a tiny architectural jewel, with a higher density of arts per acre than there are inhabitants, and a long-standing reputation as the home of poets and wines... The former thrived in Renaissance times; the latter star **Vino Nobile**, which – luckily for us all – is alive and flourishing to this day.

The very “nobile” estate of **Paola Corradi De Ferrari** (founded in **1962**; first vintage: 1964) is located on one of the area’s finest crus, **Cervignano**, well known for its hallmark combination of **elegance and power**.

In the course of over forty years of winemaking excellence, Paola (flanked by sons **Luca** and **Niccolò**) has chosen the hard way: absolute rigor and loyalty to quality and terroir. This resulted in an unbroken track record of vintage-to-vintage consistency. If anyone can pinpoint just one property that led the way to making **Vino Nobile** a modern classic, that property is, without a doubt, Boscarelli.

Today, the latter includes **44.5 acres** (18 hectares) under vine on the Cervignano hillside. Further acreage is in the pipeline, for Paola purchased a second homestead in Cortona, several miles northeast of Montepulciano. The long-term plan is to bring this second property's vineyard surface to 25 acres – over and above the original nucleus.

The range is styled by renowned oenologist **Maurizio Castelli**.

## The Wines



### **BOSCARELLI IGT:**

*This wine comes from select grapes of Boscarelli's finest vineyard at Cervignano, and is released solely in exceptional vintages.*

*Varietal composition is approx. 50% Sangiovese, 25% Cabernet Sauvignon and 25% Merlot. Soil is alluvial and arenaceous, with traces of silt and clay. After malolactic fermentation, the wine is aged 12 to 18 months in barriques and tonneaux of French oak (225 and 500 liters respectively; Allier and Nevers). The resulting wine's deep ruby color already indicates the superb concentration. The nose is gorgeous, a symphony of smoky, toasty, curranty, cherry notes with floral, cedar, coffee, spice and vanillin undertones. The palate confirms this richness and complexity with a full body, layers and layers of flavor; mellow intensity, succulent fruit and a wonderfully sustained mid-palate evolving into an elegant, harmonic, persistent finish.*

**VINO NOBILE DI MONTEPULCIANO VIGNA DEL NOCIO DOCG (NOCIO DEI BOSCARELLI for short):** *From 80% Sangiovese, 5% Mammolo, 15% Merlot grown in the Nocio vineyard, planted in 1972. This cru owes its name to the presence of a large, ancient nut tree (“nocio”), and its soil (covering 3.2 hectares, i.e. a little under 8 acres) is alluvial in origin, sandy/calcareous, with a pretty high percentage of silt and clay. After malolactic fermentation, Vigna del Nocio ages 18*

*to 24 months in 5 and 10-hl. barrels of French (Allier) and Slavonian oak, followed by another 3 to 6 months' bottle age. This single-vineyard selection is a landmark wine for the appellation, a Nobile of enormous concentration, glycerin & volume.*

### **VINO NOBILE DI MONTEPULCIANO DOCG:**

*The blend is approx. 80%*

*Sangiovese, 7% Canaiolo (one of Tuscany's classic complements to the former), 8% Cabernet Sauvignon and 5% Merlot; élevage in oak is 24 months, partly in barrel, partly in barriques and tonneaux. The resulting Nobile is structured and complex, with a lovely nose of dried herbs, leather, earth, vanillin & strawberry jam and plenty of plummy, flavorful fruit on a palate made supple and appealing by the silky tannins and black cherry finish. Longevity is in the 8-year range and more.*

**DE FERRARI IGT:** *Sangiovese's plum and berry fruit shine through in this youthful yet elegant offering that willingly shuns oak to capture the grape's chewy, round and silky essence... Sangiovese's spontaneous combustion with a unique terroir!*

