



# BOSCARELLI

## Rosso di Montepulciano "Prugnolo" DOC 2018



<b>Grapes:</b>	90% Sangiovese & 10% Mammolo
<b>Region:</b>	Tuscany
<b>Vineyard Locations:</b>	From younger estate-owned vineyards at Cervignano
<b>Exposure:</b>	Northeast/Northwest
<b>Altitude:</b>	984 feet above sea level
<b>Soil:</b>	Medium density sandy terrain
<b>Vine Training:</b>	Double Guyot
<b>Vine Age:</b>	3-10 years
<b>Vine Density:</b>	2,000-2,200 vines per acre
<b>Total Production:</b>	20,000 bottles
<b>Vinification Process:</b>	The harvest is done manually using small baskets and crates so as to maintain fruit integrity and freshness. After destemming and soft pressing, the grapes ferment in stainless steel vats.
<b>Aging Process:</b>	The wine matures in cement tanks for a few months before bottle aging. The wine is released about 9 months after harvest. Filtration is carried out before bottling.
<b>Alcohol Content:</b>	13.50%
<b>Tasting Notes:</b>	Brilliant ruby red, with a fresh fruity and floral bouquet of iris, violets, plums, blueberries, Briar rose and brushwood, confirmed on the consistent, fragrant palate, rich in pure Sangiovese character.
<b>Winemaker:</b>	Maurizio Castelli and Mary Ferrara
<b>Winery Philosophy:</b>	Boscarelli, now in its third generation, seeks to maintain its original spirit by dedicating every day to maximizing the unique character of Sangiovese.
<b>Cellaring:</b>	Up to 4 years
<b>Closure:</b>	DIAM Cork
<b>Food/Menu Pairing:</b>	Pair with pasta, risotto, light meat dishes, cold cuts like ham or salumi or as an all-around wine.