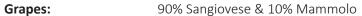


BOSCARELLI

Rosso di Montepulciano "Prugnolo" DOC 2018



Region: Tuscany

Vineyard Locations: From younger estate-owned vineyards at

Cervognano

Exposure: Northeast/Northwest **Altitude:** 984 feet above sea level **Soil:** Medium density sandy terrain

Vine Training: Double Guyot
Vine Age: 3-10 years

Vine Density: 2,000-2,200 vines per acre

Total Production: 20,000 bottles

Vinification Process: 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.

Aging Process: 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.

Alcohol Content: 13.50%

Tasting Notes: 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.

Winemaker: Maurizio Castelli and Mary Ferrara

Winery Philosophy: Boscarelli, now in its third generation, seeks to

maintain its original spirit by dedicating every day to maximizing the unique character of

Sangiovese.

Cellaring: Up to 4 years Closure: DIAM Cork

Food/Menu Pairing: Pair with pasta, risotto, light meat dishes, cold

cuts like ham or salumi or as an all-around

wine.



