



# BOSCARELLI

## Vino Nobile di Montepulciano "Il Nocio" DOCG 2016



<b>Grapes:</b>	100% Sangiovese
<b>Region:</b>	Tuscany
<b>Vineyard: Location</b>	From a single vineyard named Nocio, an estate-owned vineyard at Cervognano
<b>Exposure:</b>	Northwest/Southeast
<b>Altitude:</b>	1,084 feet above sea level
<b>Soil:</b>	Medium-density sandy terrain
<b>Vine Training:</b>	Double Guyot
<b>Vine Age:</b>	15-25 years
<b>Tine of Harvest:</b>	Early October
<b>Vine Density:</b>	2,000-2,200 vines per acre
<b>Yields per Vine:</b>	3 lbs per vine
<b>Total Production:</b>	5,000 bottles
<b>Vinification Process:</b>	After destemming and soft pressing, the grapes ferment in small oak vats, max. two thirds full. Fermentation lasts 8 to 10 days at a temperature of 82.4-87.8° F, followed by a further 10 days' maceration and malolactic.
<b>Aging Process:</b>	The wine is aged in Allier and Slavonian oak casks (5 and 10 hl.) for 18-24 months, followed by three to six months of bottle aging.
<b>Alcohol Content:</b>	14.50%
<b>Tasting Notes:</b>	Garnet red, with well-orchestrated wood that is worked into the ripe, sweet fruit and layered complexity.
<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 15 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Pairs well with red meat or game dishes.