



# BOSCARELLI

## Vino Nobile di Montepulciano Riserva "Sotta Casa" DOCG 2015



<b>Grapes:</b>	80% Sangiovese Prugnolo Gentile, 12% Merlot and 8% Cabernet Sauvignon
<b>Region:</b>	Tuscany
<b>Vineyard Locations:</b>	From 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>	Guyot
<b>Vine Age:</b>	15-25 years
<b>Vine Density:</b>	2,000-2,200 vines per acre
<b>Yields per Vine:</b>	3 lbs per vine
<b>Total Production:</b>	8,000 bottles
<b>Vinification Process:</b>	The three grape varieties are harvested and fermented separately. they ferment in small oak or stainless steel vats, Fermentation lasts about ten days, with frequent cap pressing and pumpovers, followed by five to eight days of maceration.
<b>Aging Process:</b>	Each single cuvee is racked into 5 to 40-hectoliter French oak casks, where it ages for 24-30 months. A light filtration is carried out before bottling, if necessary.
<b>Alcohol Content:</b>	14.00%
<b>Tasting Notes:</b>	The ample, layered bouquet recalls small red fruit and floral aromas like iris and violet as it evolves. The palate is elegant yet powerful.
<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 9 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Grilled, roasted or braised red meats, game, and some matured cheeses