

TUSCANY

BOSCARELLI

Boscarelli Owners: The De Ferrari Family

Fast Facts

Vineyard surface:
44.5 acres (18 hectares)

Owner:
The De Ferrari Family

Winemaker:
Luca De Ferrari, Maurizio
Castelli, Mary Ferrara

Established:
1962

Location:
Montepulciano

Province:
Siena



THE HISTORY

The very “nobile” estate of Paola De Ferrari Corradi was founded in 1962 by her father, Egidio Corradi, though from day one, it was Paola who ran it, first with her husband and after his premature passing in 1983, she ran it alone.

“Managing the estate on my own, with two teenage children – Luca and Nicolò were respectively 16 and 13 years old at the time – was a real challenge: almost no-one thought I could make it without my husband’s support,” Paola recalls. “I have to admit I came from a background of great love and privilege; I’d been more than a little spoiled. Ippolito’s accident uncovered abilities I didn’t know I had since I’d never needed to prove myself before.”

More than half a century after the first Boscarelli vintage in 1964, Paola has passed the test with highest honors: an unbroken track record of vintage-to-vintage consistency and quality.

Paola’s sons Luca and Nicolò manage the vineyard, and together, they follow all the phases of the production and commercialization. The wines are styled by Paola’s eldest son, Luca De Ferrari, together with in-house oenologist Mary Ferrara and renowned consultant Maurizio Castelli. Luca’s younger brother, Nicolò De Ferrari, is in charge of vineyard management.

THE TERROIR

The original property is in Cervognano. The vineyards face mainly northeast and northwest at an altitude of 984 feet above sea level. The soil is composed primarily of sand and has a medium density.

About 80% of the 35 acres grow Sangiovese, but the family also produces Canaiolo, Colorino and Mammolo, the main indigenous varieties, as well as small quantities of Merlot and Cabernet.

While the land has been in the family for several generations, it was Luca and Nicolò De Ferrari who overhauled the vineyards in the 1980s with the intention of producing grapes that better express the terroir of the area. Today the average vine density is 2,425-2,830 vines per acre with each vine yielding about 2.6 lbs.

Paola, Luca and Nicolò purchased additional acreage, a second small homestead in Cortona, a few miles northeast of Montepulciano. This second property has five acres under vine, including very recent plantings. The additional terrain is not yet productive, but the plan is to increase the total production area by an additional 7.5 acres.



ROSSO DI MONTEPULCIANO "PRUGNOLO"

DOC: 90% Sangiovese and 10% Mammolo from younger estate owned vineyards. The vineyards face Northeast/Northwest and are located at 984 feet above sea level on sandy terrain. The vines are double guyot trained and 3-10 years old. 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. The wine matures in cement tanks for a few months before bottle aging. The wine is released about nine months after harvest. Filtration is carried out before bottling. 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.



VINO NOBILE DI MONTEPULCIANO "IL NOCIO"

DOCG: 100% select Sangiovese from the single vineyard, Nocio, planted in 1972 containing 7.9 acres. The vineyard was named after a very old, giant nut tree and has a Northwest/Southeast exposure. After soft pressing, the grapes ferment in little vats of oak or steel, filled up to no more than 2/3 of their capacity. The fermentation lasts for eight to ten days. After the fermentation, the maceration goes on for at least ten days. The

wine is aged in Allier and Slavonian oak casks (5-10 hl) for 18 to 24 months, followed by three to six months of bottle aging. Garnet red, with well-orchestrated wood that is worked into the ripe, sweet fruit and layered complexity.



VINO NOBILE DI MONTEPULCIANO DOCG:

85% Sangiovese and 15% Canaiolo, Mamulo, and Colorino. The grapes are harvested from estate owned vineyards at Cervognano at an altitude of 984 feet above sea level. The vineyards are Northeast/Northwest facing and are composed of sandy terrain. The vines are Guyot trained and yield 3 lbs per vine. After hand-picking the grapes are soft pressed, and fermented in little vats of oak or steel, filled up to no more than 3/4

of their capacity. The fermentation lasts about a week. After the fermentation, the maceration goes on for at least 5-8 days. The wine matures in Allier and Slavonian oak barrels for 18-24 months. The resulting Nobile is structured and complex, with a lovely nose of dried herbs, leather, earth, vanilla and strawberry, jam and plenty of plummy, flavorful fruit on the palate.



VINO NOBILE DI MONTEPULCIANO RISERVA

DOCG: 88% Sangiovese and 12% Canaiolo from 25 to 27 year old vines with a density of 2,000 to 2,200 vines per acre. The grapes are harvested from estate owned vineyards at Cervognano at an altitude of 984 feet above sea level. The vineyards are Northeast/Northwest facing and are composed of sandy terrain. After its malolactic fermentation, the Riserva ages 28 to 32 months in barrels of Allier and Slavonian

oak (350 liters to 4 hl). Ruby red with garnet hues, the bouquet recalls plums and blueberries, elegantly confirmed on the structured and complex palate.



VINO NOBILE DI MONTEPULCIANO "COSTA GRANDE"

DOCG: 100% Sangiovese from a single vineyard, Vigna Grande, near Montepulciano. Fermentation takes place in oak vats and lasts fifteen to eighteen days. After which the wine ages twelve months in tonneaux (5 hl), twelve months in oak casks (25 hl) and six months in concrete tanks. Deep garnet in color the wine has aromas of spice, blackberries, earth, and vanilla. A full-bodied palate with structure,

elegance, and flavors of cherry, coffee, and leather.



VINO NOBILE DI MONTEPULCIANO RISERVA

"SOTTO CASA" DOCG: 80% Sangiovese Prugnolo Gentile, 12% Merlot and 8% Cabernet Sauvignon. 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. 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. The ample, layered bouquet recalls small red fruit and floral aromas like iris and violet as it evolves. The palate is elegant yet powerful.