



BOSCARELLI

Rosso di Montepulciano “Prugnolo” DOC 2020



Grapes:	90% Sangiovese & 10% Mammolo
Region:	Tuscany
Vineyard Locations:	From younger estate-owned vineyards at Cervignano
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.