



BOSCARELLI

Vino Nobile di Montepulciano "Il Nocio" DOCG 2017



Grapes:	100% Sangiovese
Region:	Tuscany
Vineyard: Location	From a single vineyard named Nocio, an estate-owned vineyard at Cervognano
Exposure:	Northwest/Southeast
Altitude:	1,084 feet above sea level
Soil:	Medium-density sandy terrain
Vine Training:	Double Guyot
Vine Age:	15-25 years
Tine of Harvest:	Early October
Vine Density:	2,000-2,200 vines per acre
Yields per Vine:	3 lbs per vine
Total Production:	5,000 bottles
Vinification Process:	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.
Aging Process:	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.
Alcohol Content:	14.50%
Tasting Notes:	Garnet red, with well-orchestrated wood that is worked into the ripe, sweet fruit and layered complexity.
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 15 years
Closure:	Cork
Food/Menu Pairing:	Pairs well with red meat or game dishes.