



BOSCARELLI



Vino Nobile di Montepulciano DOCG 2019

Grapes:	85% Sangiovese and 15% Canaiolo, Mammolo, and Colorino
Region:	Tuscany
Vineyard Locations:	From 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:	10-25 years
Vine Density:	2,000-2,200 vines per acre
Yields per Vine:	3 lbs per vine
Total Production:	50,000 bottles
Vinification Process:	Manual harvest, using small baskets and crates to maintain fruit integrity and freshness. After destemming and soft pressing, the grapes ferment in stainless steel vats filled up to no more than 3/4 of their capacity. Fermentation lasts 5-7 days, but maceration continues for 5-8 days.
Aging Process:	The wine ages in Allier and Slavonian oak barrels for 18-24 months and six months in bottle. A light filtration is carried out before bottling, if necessary.
Alcohol Content:	14.00%
Tasting Notes:	Deep ruby with garnet hues. Structured and complex, with fresh aromas and a lovely Sangiovese character. Mouthfilling and deep, with pleasant, integrated tannins.
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 9 years
Closure:	Cork
Food/Menu Pairing:	Can be enjoyed with grilled, roasted or braised red meat, game dishes, and aged cheese.