



BOSCARELLI

Vino Nobile di Montepulciano "Costa Grande" DOCG 2017



Grapes:	100% Sangiovese
Region:	Tuscany
Vineyards:	From a single vineyard, Vigna Grande, near Montepulciano
Exposure:	Northeast
Altitude:	320 meters above sea level
Soil:	Limestone with abundant clay and a low percentage of sandy red soils
Vine Training:	Double Guyot
Vine Age:	20 years old
Time of Harvest:	September to October
Vine Density:	5,500 vines per hectare
Total Production:	5,000 bottles
Vinification Process:	Fermentation takes place in oak vats and lasts fifteen to eighteen days.
Aging Process:	The wine ages twelve months in tonneaux (5 hl), twelve months in oak casks (25 hl), six months in concrete tanks, and twelve months in bottle.
Alcohol Content:	14.50%
Tasting Notes:	An explosion of crisp fruit, such as black cherry, plum, leather, and licorice. Powerful on the palate, especially at first impact. Great body, elegant structure, well-defined tannins, and long-lasting persistence, with delicate notes of underbrush, tobacco, orange zest and toasted coffee beans on the finish.
Winemaker:	Maurizio Castelli and Mary Ferrara
Cellaring:	Up to 15 years
Closure:	Cork
Food/Menu Pairing:	Pair with brisket and roasted winter vegetables with parmesan.