



BOSCARELLI

Vino Nobile di Montepulciano Riserva "Sotta Casa" DOCG 2017



Grapes:	80% Sangiovese Prugnolo Gentile, 12% Merlot and 8% Cabernet Sauvignon
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:	Guyot
Vine Age:	15-25 years
Vine Density:	2,000-2,200 vines per acre
Yields per Vine:	3 lbs per vine
Total Production:	8,000 bottles
Vinification Process:	The three grape varieties are harvested and fermented separately 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.
Aging Process:	Each single cuvee is racked into 5 to 40-hectoliter French oak casks, where it ages for 24-30 months. Light filtration is carried out before bottling, if necessary.
Alcohol Content:	14.00%
Tasting Notes:	Complex on the nose, with red fruit, green pepper, leather, tobacco and menthol. Elegant, round and mineral with well-knit 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:	Grilled, roasted or braised red meats, game, and some aged cheese.