



BOSCARELLI



Vino Nobile di Montepulciano DOCG 2016

Grapes:	85% Sangiovese and 15% Canaiolo, Mamulo, 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:	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 filled up to no more than 3/4 of their capacity. The fermentation lasts 5-7 days. After the fermentation, the maceration goes on for 5-8 days.
Aging Process:	The wine matures in Allier and Slavonian oak barrels for 18-24 months. 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 a lovely nose of dried herbs, leather, earth, vanilla and strawberry, jam and plenty of plummy, flavorful fruit on the palate.
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 both with rich dishes such as grilled, roasted or braised red meat, game dishes, and seasoned cheeses.

