



# BOSCARELLI

MARCHESI DE FERRARI CORRADI



## Vino Nobile di Montepulciano

Controlled, guaranteed designation of origin

This is our older label of Vino Nobile and the most representative of our work philosophy.

Since its first vintage in 1968, it has continued to represent almost half of our total production. Its composition and aging have remained largely unchanged and today we produce about 50,000 bottles yearly with this label.

Our approach to Vino Nobile remains the creation of an ideal of a wine that combines freshness, elegance, complexity and great aging potential.

### Soil

Most of our vineyards in Cervognano are planted on alluvial and sandy calcareous soils with a good percentage of silt, clay and stony structure that vary between layers according to the altitude.

The average density is around 6,500 plants per hectare.

### Grapes

Vino Nobile is produced with selected grapes from vineyards at least 10 years of age that are mainly planted on red, sandy and mineral soils to give the wine a great deal of character and aging potential. Grapes used in the vintage are 85% Sangiovese Prugnolo Gentile, with the remainder Colorino, Canaiolo and Mammolo.

### Vinification

The grapes are picked manually and transported in crates. After de-stemming and soft pressing, they are fermented in oak vats filled to no more than two-thirds of their capacity. Indigenous yeast is used in the fermentation process that lasts about a week at controlled temperatures from 28 to 30 degrees. Short manual re-passing of the must and pomace is completed in the initial phase. Pulping continues, where possible, for another 5 to 8 days after fermentation.

### Aging

This Nobile vintage is aged in Allier or Slavonian oak casks of capacity ranging from 5 to 35 hectoliters, where malolactic fermentation occurs. Maturation takes from 18 to 24 months. Before delivery the wine is aged in the bottle for several months

### Optimal maturity

The aging potential of our Nobile is a few decades, so the optimum maturation period we recommend varies, depending on the vintage, from the fifth to the eighth year after harvest.

### Sizes

