

***Cervognano di Montepulciano, Province of Siena***

*Established: 1962*

*Owner: Paola De Ferrari Corradi*

*Winemaker: Luca De Ferrari Corradi & Maurizio Castelli*

*Production: 80,000 bottles*

*Hectares under vine: 14*

*Viticulture: Organic*



Vino Nobile di Montepulciano, 'king of all wines' according to poet Francesco Redi in the 17th century, bears a family resemblance to both Chianti Classico and Brunello, as it is made from clone of Sangiovese that, in this region, is known as Prugnolo Gentile.

The property takes its name from the *bosco* – Tuscan dialect for woods – that surround the vineyards in Cervognano, one of Montepulciano's finest crus. Family-run with four decades of winemaking excellence and a track record of vintage-to-vintage consistency, Boscarelli could rightly lay claim to that of 'appellation leader'. Owner Paola De Ferrari Corradi, sons Luca and Nicolo, and star oenologist Maurizio Castelli celebrate a gorgeous style of wine that is vinosity itself, at once combining richness and complexity.

**Rosso di Montepulciano DOC 'Prugnolo'**

90% Sangiovese and 10% Mammolo. Made without oak, this is bright and juicy with floral cherry fruit, the palate crisp and refreshing.

**Vino Nobile di Montepulciano DOCG**

The 'classic' wine of the estate is a blend of 85% Prugnolo Gentile with Colorino, Canaiolo and Mammolo from clones of their own old vineyards. Aged 24 months in a combination of barrel, tonneaux and barrique, the wine is structured with classic blueberry and plum evolving to violets. Complex and elegant, there are notes of dried herbs, earth and leather, the palate flavourful with plummy fruit made supple by silky tannins.

**Vino Nobile di Montepulciano DOCG Riserva**

The *etichetta bianca* or 'white label' Riserva makes a welcome return with the stellar 2010 vintage. It was last made in 1992 and then the vineyards were re-selected and replanted. With a nod to the Vino Nobile of the 1970's and 80's, this is 88% Prugnolo and 12% Colorino from 20+ year old vines. This is packed with red berry and cherry fruit, spice, herbs and liquorice, the palate structured and complex.

**Vino Nobile di Montepulciano DOCG 'Vigna del Nocio'**

A blockbuster single vineyard Prugnolo with enormous concentration and complexity whose ageing potential is measured in decades. The four hectare Nocio vineyard is picked, fermented and aged parcel by parcel and, following 24 months in a combination of barrel, tonneaux and barrique, the final wine is blended. Intense aromas of red cherry fruit with rose, violet and sweet spices. The palate is dense and structured and tightly wound.

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