

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

Vegan Friendly



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 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 selected from 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. Year in year out this is always great and worthy of cellaring 15 years +.

Vino Nobile di Montepulciano DOCG Riserva

The *etichetta bianca* or 'white label' Riserva has returned to the line-up after the vineyards were replanted in 1992. With a nod to the Vino Nobile of the 1970's and 80's, this is 88% Prugnolo and 12% Colorino and 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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