PODERI BOSCARELLI · ITALY

Rosso Di Montepulciano "Prugnolo", 2022

Sangiovese Prugnolo Gentile, Mammolo, Montosoli, Montepulciano

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Sangiovese, Mammolo	13.5%	2022 · 750 ml

STILL, MEDIUM-BODIED

Tasting notes

On nose pronounce cherry, plum, pepper, red fruit, leather, oak, red currant, cranberry. The flavor is black cherry, bay leaf, tiny blackberry, hot pepper flakes, soft tannin, stingy limestone. On palate medium body medium acid Medium- tannin, medium finished, medium intensity of flavor same as nose.

About the wine

The grapes are picked manually, and after destemming and soft pressing, are fermented using indigenous yeast in steel vats filled to no more than two-thirds of their capacity. The fermentation process lasts about a week at controlled temperatures from 27 to 30 degrees. A short manual punching down of the skins and pumping over are completed in the initial Grape: 85% Sangiovese Prugnolo Gentile and 15% Mammolo.

Winemaking

MATURATION	The wine matures for several months in vitrified concrete vats where malolactic fermentation occurs as well. Before bottling the wine is lightly filtered and released in March after the harvest.

Cellar and service

SERVE AT	14–16 °C
FOOD PAIRING	Beef, Lamb, Veal, Poultry and Cured Meat

Say it: Poderi Boscarelli: po-DEH-ree bos-kah-REL-lee; Rosso di Montepulciano: ROS-so dee mon-teh-pool-CHAH-no