PODERI BOSCARELLI · ITALY

Vino Nobile di Montepulciano, 2022

Vino Nobile di Montepulciano DOCG, Montepulciano - Siena, Tuscany

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

STILL

Tasting notes

Appearance: Ruby red, developing garnet tones. Nose: Sour cherry, red berries, rose, violet, spice and liquorice. Palate: Dry and fresh; medium-full structure, red fruit, clear acidity and fine tannins. Finish: Persistent, dry, with red fruit, spice and light earthy notes.

About the wine

The grapes come from Boscarelli's vineyards at Cervognano, on the eastern slopes of Montepulciano. After a short fermentation with native yeasts, the wine matures for around 18–24 months in French and Slavonian oak barrels of various sizes. First made in 1968, this is the estate's oldest Vino Nobile label, and its style has barely changed since.

Winemaking

MATURATION	18–24 months in oak, followed by several months in bottle

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	To 2035+ with proper storage
FOOD PAIRING	· Beef, roast lamb, game, duck, roast poultry, ragù, mushroom dishes, aged Pecorino · Avoid: Delicate white fish, light seafood, very spicy food, sweet dishes

Say it: Poderi Boscarelli: po-DEH-ree bos-kah-REL-lee; Vino Nobile di Montepulciano: VEE-no NO-bee-leh dee mon-teh-pool-CHAH-no

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