



# BOSCARELLI

MARCHESI DE FERRARI CORRADI



## Familie

Denomination of Origin Controlled

Only the juice of dried Trebbiano Malvasia and Grechetto grapes, is put and sealed in small “caratelli” between 20 and 50 liter big, made with several woods. sealed and without oxygen the fermentation goes on by naturally selected yeast, first opening of the small barrel after 4/5 years. During the fining tradition give prominence to the range of temperature Winter/Summer.

Size



375 ml