



BOSCARELLI

MARCHESI DE FERRARI CORRADI



“SOTTO CASA” Vino Nobile di Montepulciano Riserva

The “Sotto Casa” riserva has been produced from 2011 vintage and it is the natural development of our Vino Nobile Riserva "black label" produced for the first time in the vintage 2001 with the idea of harmonizing the elegance, character and freshness of Sangiovese, with the tannic texture, the structure and the fullness of two international varieties like Cabernet Sauvignon and Merlot.

Now This Vino Nobile is a Cru so the grapes are not selected from different part of the property but come only from our historical vineyard “Sotto Casa” whose soil and distinctive microclimate contribute to the making of an elegant and structured wine.

Soil:

The vineyard is planted on red stony soil of alluvial origin. The average density of planting is 6500 plants per hectare.

Grapes:

The varieties contributing to the composition of this reserve are: 85% Sangiovese Prugnolo Gentile, 10% Cabernet Sauvignon and 5% Merlot. The grapes are selected and harvested in order to maximize the expressiveness of each cultivar.

Vinification:

Different cultivars are collected separately, and separately, after de-stemming and crushing, are put to ferment, using indigenous yeasts, in oak vats filled to no more than two-thirds of their capacity. The alcoholic fermentation lasts about a week at controlled temperature from 28 to 30 degrees. During the vinification is carried out the manual repressing of must and fulling of the cap. Maceration continues, where possible, for other 5/8 days after fermentation.

Aging:

Each Couvée refines separately in Slavonian or French oak casks, where also the malolactic fermentation happens, the capacity ranges from 3 to 30 hl depend on the cultivar. The aging lasts 28/32 months. The final blend is done at the end of the separate aging. Before release Sotto Casa ages in the bottle for few months.

Optimal maturity:

The potential aging of this Riserva is a few decades, but the optimum maturation period we recommend varies, depending on the vintages, from six to ten years after harvest.



1,5 lt



750 ml