



BOSCARELLI

MARCHESI DE FERRARI CORRADI



Formati



750 ml

Prugnolo Rosso di Montepulciano Controlled Designation of Origin

Our Prugnolo is a wine in which we try to enhance the freshness of the fruity notes of Sangiovese combined with spicing from the Mammolo variety.

It is produced by selecting grapes from young vines with the richest perfumes and less-mature structure. In search of pleasure, we are careful not to fall into banality.

Produced since 1989 as Rosso di Montepulciano, the vintage has worn the current label since 2003.

The average annual production is 20,000 bottles.

Soil

The vineyards in Cervognano are planted on an alluvial-origin calcareous soil that contains a good percentage of sand, silt and clay

The average density is 6500 vines per hectare

Grapes

For this vintage the selection of grapes is done not so much according to the position of the vineyards as to the characteristics of the grapes.

Its composition is: 85% Sangiovese Prugnolo Gentile and 15% Mammolo.

Vinification

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 phase.

Aging

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 on March after the harvest.

Optimal maturity

Due to the vintage's particular characteristic of freshness, we recommend drinking it within 4 to 5 years from harvest.