



# BOSCARELLI

MARCHESI DE FERRARI CORRADI



## Il Nocio

**Vino Nobile di Montepulciano DOCG**  
Controlled, guaranteed designation of origin

Located on the east side of the estate, Vigna del Nocio has been owned by Poderi Boscarelli since 1988. It covers about four hectares at an altitude ranging from 280 meters to 350 meters above sea level.

Different types of Sangiovese vines have been nurtured by the soil and climate to produce special selections of Sangiovese Prugnolo Gentile since 1991.

The wine combines complexity and great aging potential with elegance and fragrance to impart the renowned purity of Prugnolo Gentile vintages. Only about 5000 bottles are released annually.

### Soil

The soil in our cultivation area, although alluvial, has different characteristics from the rest of the estate, with sandy and clay areas very distinct from one another.

### Grapes

An accurate selection in the vineyard and differing harvest times maximize the expressiveness from different soils. Together they determine the content of distinct, 100 % Sangiovese couvees.

### Vinification

Grapes are picked manually and transported in crates. After de-stemming and soft pressing, they are fermented in oak vats filled to no more than two-thirds of their capacity. Indigenous yeast is used in the fermentation process that lasts about a week at controlled temperatures from 27 to 31 degrees. Short manual re-passing of the must and pomace is completed in the initial phase. Pulping continues, if needed, for another 7 to 10 days after fermentation.

### Aging

Each Nocio couvee is aged separately in French or Slavonian oak vats raring in capacity from 5 to 10 hectoliters. Maturation takes 18 to 24 months, with the final blend made at the end of the aging process using different percentages of single couvees to define the characteristics of the vintage.

Before sale, the wine is further refined in bottles for about a year.

### Optimal maturity

The aging potential of our Nocio is measured in decades, so the optimal ripening period recommended by us varies, depending on the vintage, beginning from the fifth year after harvest.

## Sizes



3 lt



1,5 lt



750 ml