



BOSCARELLI

“Costa Grande”

Vino Nobile di Montepulciano D.O.C.G.

Denominazione di Origine Controllata e Garantita



The selection of the "Costa Grande", used together with other Cru vineyards since the 1980s for our finest wines, is vinified and bottled on its own from the 2015 vintage as our expression of the "Alliance Vinum" project. The Alliance was born from the need of the six producers Avignonesi, Boscarelli, Dei, Poliziano and Salcheto, to point out the importance of Sangiovese.

Vintage: 2016

Soil Typology

The soil is mainly limestone with abundant clay and a small percentage of sandy red soils. Good thermal ventilation; it is located on a sheltered slope which on average can bring an early ripening even if it is exposed to the north-west.

Grapes

Made up of 100% Sangiovese grapes. The vineyard was replanted in 2000 with “massale” selections from Nocio vineyard and some clonal selections to bring the planting density to 7000 plants per hectare.

Vinification

The 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 28 to 30

degrees. Pumping over and punching down is done in the initial phase to process the must. Maceration and extraction from the skins continues, where possible, for another 5 to 8 days after fermentation.

Aging

The Nobile “Costa Grande” is aged for the first year in Tonneaux of 5 hl and for the second year in barrels of 25 hl, few months in concrete vats and from 6 to 12 months in bottle before its release.

Optimal maturity

The aging potential of this Cru is a few decades, so the optimum maturation period we recommend varies, depending on the vintage, from the fifth to the eighth year after the harvest.