

LE PIANE NEBBIOLO COLLINE NOVARESIS



Nebbiolo and Vespolina. Pale garnet color. Aromas of tart red cherry, raspberry, florals and earthy minerals. Palate filled with juicy, intentionally tart red fruit, leather, cigar, spice and pleasant herbal notes. Bright, dry, elegant and balanced with soft tannins, racy acidity across the mid-palate and a long tantalizing finish. Excellent harmony, perfect even for meals with great personality. Organic.

Produced with Nebbiolo and Vespolina grapes from the Novara hills. The vineyards are cultivated organically. The grapes are harvested by hand. Produced in the simplicity of their tradition, macerating for six days with a daily pumping over and maturing for about nine months in steel containers. Although an affordable wine, it is the result of careful harvesting and aging.

No other region in Italy was more viciously attacked by the phylloxera root louse than the Alta Piemonte. In the early 1900s the region had over 100,000 acres of vines, and when the root louse struck it killed over 90%. What was once a thriving wine producing area is now home to just 3,700 acres of vines. The founder of Le Piane, Antonio Cerri, was among the tremendously small and dedicated group of producers who fought through phylloxera, replanted the indigenous varieties, and worked tirelessly to preserve what was left. He farmed well into his 80s. Fortunately, he was able to pass the torch when he met Christoph Künzli, a Swiss importer who first visited the area in the early 1990s. By then the appellation's vineyards covered only 25 acres, down from almost 10,000 in the late 1800s. Entranced with the quality of Cerri's wine and the potential of the land, Künzli and enologist Alexander Trolf, together with a group of international wine lovers, leased and then bought Cerri's vineyards and then acquired further parcels in the best locations. With passion and hard work they transformed Le Piane into one of Italy's most revered estates. Following their success, Boca now boasts ten producers and 75 acres under vine. The vines are worked organically, but Christoph has not sought certification.

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Tasting Note:

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Shelf Talker:

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