

LE PIANE VINO ROSSO, BOCA DOC



Nebbiolo and Vespolina. Flavors reminiscent of well-matured forest fruits, violets, tobacco and dried herbs with hints of balsam and citrus. Power and a silky elegance will develop in the mouth, fascinating and playful, with a slightly noble and bitter final note. The vast complexity of taste allows one to discover new facets over and over again. Organic.

This wine requires full maturity and is treated in the barrel for 3 to 4 years, and can then be stored for decades. The mineral composition of the porphyritic soil together with the characteristic structures of the Nebbiolo grapes allow "Boca" to become a full, expressive wine. The grapes come from 30-50-year-old vineyards at Traversagna (in Prato Sesia) and at Le Piane (the old vineyard of Antonio Cerri), as well as new vineyards planted between 1998 and 2004 in the best sites of Boca. The soil consists of porphyry gravel (of volcanic origin), which is pink in color and full of minerals. Southern exposure. The vineyards are 11 acres. Long fermentation with the skins (30 days) in open steel and wood casks with natural yeast. The skins are pushed down 1-2 times a day by hand. After pressing, the wine ripens for 3 years in big Slovenian oak barrels. Malolactic fermentation occurs naturally in the casks the spring after harvest. Bottling after 3 years with very soft filtering. Wine continues to ripen for 12 months in the bottle.

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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VINO ROSSO, BOCA DOC
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Shelf Talker:



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