

# LE PIANE VINO ROSSO, 'MAGGIORINA'



Nebbiolo, Croatina, Vespolina and 9 other old red and white grape varieties. A fresh-fruity wine with a characteristic mineral-spicy taste. Mouth-watering, with cherries and violets exploding on the palate and nose, and a rippling acidity balanced by round, ripe fruit. Rustic as this wine may be, it has a minerality and sturdy backbone of acidity that indicate it can age for years. Organic.

A somewhat lighter wine, the grapes are grown in 20-80 year old "Maggiorina" vineyards (25 different small fields covering an area of 5 acres). These fields are planted mixing 12 different varieties of grapes (mostly Nebbiolo and Croatina but even some white and aromatic grapes) to give a real field blend. The wine is released after one year of aging in stainless steel tanks. The vineyards are in Boca and Prato Sesia at an altitude of 400-450 meters above sea level. The soil is unique in Italy: a porphyritic fine gravel, the remnants of a super-volcano. They use the old trellising system "Maggiorina" (with four vines developing upwards in the four cardinal points, to form a goblet. For hundreds of years it was the only system used in Boca) and the vineyards are worked manually as no machinery can enter. The grapes are harvested and all varieties fermented together. Fermented with the skins in stainless steel tanks with overpumping for 4-5 days. After pressing, ripening in stainless steel tanks for one year.

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 varietals, 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 Trof, 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:*

### LE PAINE VINO ROSSO, 'MAGGIORINA'

Nebbiolo, Croatina, Vespolina & 9 other old red & white grape varieties. Fresh & fruity with a mineral-spicy taste; cherries & violets exploding on the palate & nose; minerality & a sturdy backbone of acidity balanced by round, ripe fruit. Organic.

## *Shelf Talker:*

### LE PAINE MAGGIORINA VINO ROSSO



Nebbiolo, Croatina, Vespolina & 9 other old red & white grape varieties. A fresh, fruity wine with a characteristic mineral-spicy taste. Mouth-watering, with cherries & violets exploding on the palate & nose. Rippling acidity balanced by round, ripe fruit. Rustic as this wine may be, it has a minerality & sturdy backbone of acidity that indicate it can age for years. Organic.

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