

LE PIANE VINO ROSSO 'MIMMO'



Nebbiolo, Vespolina and Croatina. There is a nice floral and fruity flavor with a soft elegance and long-lasting taste. It displays the classic tart red cherry notes, sprightly acidity and a piney, slightly resin-y herbal side. The proximity to the Italian Alps, along with the powdery volcanic soil, yields incredible acidity and aging potential to this wine. Organic.

"Mimmo" is dedicated to a friend from Boca who collaborated for many years to improve the quality standards in the Le Piane vineyards. The Nebbiolo grapes come from vines planted from 1998 to 2004, 450-500 meters above sea level. The Croatina and Vespolina grapes are from 100-year-old vines on Montalbano and Santuario, 500 meters above sea level. The soil consists of crumbled porphyry of volcanic origin. The Nebbiolo parts come from the same sites and are treated in the same way as the Boca parts. The division between Boca DOC and Mimmo is made after two years of aging in big barrels and then by tastings. The Nebbiolo grapes are fermented for 30 days on the must in little stainless steel tanks by pushing the must down by hand. Aged two years in Slovenian oak barrels. The Croatina & Vespolina grapes require short fermentation (5 days) in open wooden barrels, pushing down the must by hand. Aged one year in Tonneaux from Tronçais & one year in Slovenian oak barrels.

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 more than 100,000 acres of vines, and when the root louse struck it killed over 90 percent. 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 Troff, together with a group of international wine lovers, leased and then bought Cerri's vineyards and then acquired other 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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