



VINITY  
WINE COMPANY

## Le Piane Vino Bianco

**Appellation:** Vino Bianco

**Type:** Dry white Wine

**Varietal:** 100% ??? (It might be Erbaluce or something close)

**βίανκο** – For purely legal reasons the wine cannot be named after its varietal. One of the synonyms for that grape is *Greco Novarese* and locally it is referred to as *Greco Bianco* (It is not that grape though so it cannot be called that either). Playful use of the Greek alphabet makes the name appear to bianco yet, like a harlequin, the truth can be spoken behind this foolish mask.

### Tasting Notes

**Color:** Light-straw-yellow in color with green reflections.

**Bouquet:** Full aromas of white flowers, honey, and apricot. .

**Taste:** In the mouth it is fine, bright and elegant. The finish is clean, persistent and has a pleasant sapidity with almond and hawthorn notes.

**Alcohol:** 12.5-13.5% (varies with vintage)..

**Total Acidity:** 5.4-6.0 g/l

**Serving Suggestion:** Serve 10°C (50° F) in a large Burgundy-style glass.

**Pairing:** Any light pasta dishes or plates with creamy sauces, shellfish, mature and hard cheese, lean fish, and cured meat.

### Vineyard Notes

**Production Area:** Province of Novara.

**Altitude:** 400-450 meters (1,300-1,475 feet) a.s.l.

**Soil:** Minerally gravel, porphyry soil.

### Winemaking Notes

Hand harvested clusters are placed whole and intact in a vertical press. This results in a clean must and avoids vegetal or green notes, This is neither treated or cooled allowing the wine to develop naturally. There is no racking or stirring of the lees until bottling. Fermentation without sulphites added at 20° C in barrels of acacia and oak (1600 litres) and cement tanks. 10% added wine from long maceration (up to 100 days). Vinification is performed in three separate vessels, cement, amphora magazine, and acacia barrel and tested after six months before the final blending and bottling. Bottling occurs in September with low added sulphites (<40mg/l).



***Le Piane** began, in a way, in 1988 when Christoph Kunzli and Alexander Tolf met Antonio Cerri. At that time Antonio was more than eighty years old and one of the last wine growers to produce and cellar the typical Boca wine. Following a tasting of Cerri's wines, Christoph and Alexander decided Boca was where they wanted to farm and make wine. They began working with Antonio to make Boca. Without heirs interested in taking over his life's work, they convinced him they would honor his way of making wine and continue his tradition. They purchased his vineyards, the barrels (still full), a nice archive of library vintages, and a small broken-down building right in the middle of the vineyards. They slowly acquired and cleared more small plots of land and like a puzzle the property soon grew into today's estate. Le Piane still maintains the vineyards in the traditional way and makes wine without the use of modern technology. These wines speak the language of time gone by.*