



# VINITY

WINE COMPANY

## Le Piane

### Boca

**Appellation:** Boca DOC

**Type:** Red Wine

**Blend:** 85% Nebbiolo, 15% Vespolina

### Tasting Notes

**Color:** Garnet red with a red-orange rim.

**Bouquet:** Dried cherry, tar and roses with a soft hint of sweet ripe fruit and spice.

**Taste:** Flavors are reminiscent of well-matured wild berries, tobacco and leather with hints of balsamic and nuanced citrus note. Power and silky elegance develop in the mouth which plays with a slightly noble-bitter finish. The complexity of taste allows one to discover new facets over and over again.

**Alcohol:** 12.5-14.0% (varies with vintage).

**Total Acidity:** 5.4-6.5 g/l

**Serving Suggestion:** Serve at a 16-17°C (61-63°F) in a tall, fairly wide goblet.

**Pairing:** Red and white meats, especially roasted pork, game birds, rabbit, stuffed pasta in brown or butter sauces, mushroom and truffle dishes, medium-aged dry cheeses.

### Vineyard Notes

**Production Area:** The Boca wine region in the Piemonte district of Novara situated between Valle Sesia and the lake of Orta in the Lower Alps.

**Traversagna Vineyard:** 40-year-old vines at 400-450 meters (1,300-1,475 feet) a.s.l.

**Piane Vineyard:** Le Piane (the old vineyard of Antonio Cerri) – over 60-years-old Guyot-trained vines at 420-500 meters (1,375 – 1,700 feet) a.s.l.

**Bocca Vineyards:** Newer parcels in Mottosergo, Meridiana, Valvecchi, and Traversagna. A combined 6.0 hectares of vineyards with a vine density of 5,000 plants per hectare, with a southern exposure.

**Training:** Guyot

**Soil:** Mineral gravel, porphyry soil – highly acidic

### Winemaking Notes

**Harvest:** Middle of October

**Vinification:** Fermentation on skins for 30 days in open steel and wooden vats, punching down 3 times per day. Maceration up to 40 days, the freeflow-wine goes together with the press wine immediately to the oak barrels. No yeasts added.

**Agging:** 3-to-4-years in oak barrels (2000-3000 litres). The malolactic fermentation occurs spontaneous in spring after harvest in the wooden casks. Bottled unfiltered and unfiltered. 6-months in bottle before release.



*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.*