



Le Piane

Rosso Novarese, "Maggiorina"

Appellation: Vino Rosso

Type: Red Wine

Blend: 40% Nebbiolo, 40% Croatina, 5% Vespolina and twelve other regional varietals including some white grapes.

Maggiorina is a somewhat lighter wine, is produced from grapes grown in old vineyards (25 different small fields) using the traditional *Maggiorina* vine training. These fields are planted mixing 15 different varieties of grapes (mostly Nebbiolo and Croatina but even some white varietals) to give a real field blend. The wine is released after one year of aging in stainless steel tanks and, as well as the characteristic mineral and spicy taste, it also has hints of fresh fruits. This is a wine that should be enjoyed within the first two years after harvest.

Tasting Notes

Color: Light and lively red.

Bouquet: The aromas are fruit-forward, fresh and delicate.

Taste: The serious tone of the Nebbiolo adds a distinctive backbone and the Croatina brings a rich fruit note. The other varietals contribute to a difficult-to-pin-down mineral-spicy taste. Complex, fresh and approachable.

Alcohol: 12.5-13% (varies with vintage).

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

Pairing: A great party starter. It goes easily with Piemontese appetizers, lunch plates and first plates. A great companion for salads and *salumi*.

Vineyard Notes

Production Area: Province of Novara

Vineyards: 25 different plots in the Boca region.

Vineyard Age: 40 - 100 years old.

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

Soil: Minerally gravel, porphyry soil.

Training System: Maggiorina*.

Winemaking Notes

Harvest: Beginning of October

Fermentation: With the skins in stainless steel tanks with overpumping for four to five days. After pressing, ripening occurs in stainless steel tanks for one year.

Aging: One year in stainless steel tanks.

*The name "Maggiorina" comes from the traditional *Maggiorina* training system, where three vines grow together and are trained to four cardinal points, and form a cup.



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.