



Le Piane

Rosso Novarese "Mimmo"

Appellation: Vino Rosso

Type: Red Wine

Blend: 65% Nebbiolo, 30% Croatina, 5% Vespolina

Mimmo is dedicated to a friend from Boca who collaborated with the winery for many years to improve the quality standards in their vineyards. The wine can be defined as a "Little Boca." Less structured and riper parts of "Boca DOC" (Nebbiolo and Vespolina grapes) are blended after two years of aging in large barrels together with riper Croatina grapes (30%) to produce a light wine which is more amenable than "Boca DOC" and functions as good door-opener to the more complex but also more demanding flagship wine "Boca DOC."

Tasting Notes

Color: Deep garnet red.

Bouquet: Bright, juicy aromatics of ripe cherries, wild strawberries, and raspberries blend with notes of licorice and balsamic.

Taste: Nice minerality and youthful tannins blend with the cherry and berry notes. Overall there is a bright, clean acidity and a generous tangy finish.

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

Total Acidity: 5.3-5.6 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, medium-weight dishes, stuffed pasta and mild cheeses.

Vineyard Notes

Production Area: Province of Novara.

Vineyards: Nebbiolo (planted 1999 to 2000) at 450 meters above sea level. Croatina and Vespolina from 100-year-old vines on Montalbano and Santuario at 500 meters above sea level.

Soil: Crumbled porphyry of volcanic origin.

Winemaking Notes

Harvest: October

Vinification: Nebbiolo is fermented for 30 days on the must in stainless steel tanks, punching down the cap by hand. Ageing in large barrels of Slavonian oak (28HL) for two years. Croatina and Vespolina undergo a short fermentation (5 days) in an open wooden barrel, pushing down the must by hand.

Aging: 1-year in Tonneaux from Tronçais, and 1-year large wooden barrels of Slavonian oak (28hl).



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.