



VINITY
WINE COMPANY

Le Piane

Rosso Novarese "Piane"

Appellation: Vino Rosso

Type: Red Wine

Blend: 90% Croatina, 5% Nebbiolo, 5% Vespolina and other local varietals

Le Piane has discovered the forgotten richness of the local Croatina grape. They undertook the challenging task of selecting grapes from the very best old vineyards of up to 100 years old on high hillsides (500m) around the Montalbano, Traversagna and Santuario areas — and developed a wine with tremendous character.

Tasting Notes

Color: Dark red.

Bouquet: Blackberry, black cherry, tobacco and spices.

Taste: The wine is very concentrated and the aromatics are confirmed on the palate. The dense substance gives a velvety and mineral finish.

Alcohol: 13.5-14.5% (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: Goes very well with game and grilled red meat, hearty stews and vegetable dishes.

Vineyard Notes

Production Area: Province of Novara.

Vineyards: Boca, Montalbano, Santuario.

Vineyard Age: 40 - 100 years old.

Altitude: 450-5000 meters (1,500-1,650 feet) a.s.l.

Soil: Minerally gravel, porphyry soil.

Training System: Maggiorina*

Winemaking Notes

Harvest: First half of October, by hand.

Vinification: Fermentation on the skins in stainless steel tanks and in open wood casks with rimontaggio for five-to-six days. After pressing it matures for two years in tonneaux of 500l (20% new) Bottling after 2 years of maturation.

Agging: 2-years in 500 L tonneaux and big barrels of Slavonian oak. Malolactic fermentation occurring naturally the process.

*The traditional Maggiorina training system - where three vines evolve in the 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.