



VINITY
WINE COMPANY

Le Piane

Boca, "Plinius I"

Appellation: Boca DOC

Type: Red Wine

Blend: 85% Nebbiolo, 15% Vespolina

Wine Details

Color: Intense ruby-red with a red-orange rim.

Bouquet: Airy, light on the nose, sea-mist minerality, the well-matured wild berries of the normale Boca but a touch less leather and a bit more finesse. It has the citrus note (at time grapefruit, then bergamot, then blood orange), and a layer of bitter herbs and Mediterranean scrub. Finally, somewhere in the back there is a mentholated breeze reminiscent of mint.

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: 14.0%.

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 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.

Le Piane Vineyard (*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.

Soil: Mineral gravel, porphyry soil – highly acidic

Winemaking Notes

Harvest: Middle of October.

Vinification: Fermentation was done at high temperature (38° C). Maceration on the skins for 30 days both in open wooden vats and in stainless with punching down 3 times per day. No yeasts added.

Agging: 60-months in big 2000 liter barrels; then 24 months in the bottles in the winery. Not filtered or refined.



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.