



Le Piane Boca DOC



CLASSIFICATION:

Boca DOC.

GRAPE VARIETIES:

85% Nebbiolo, 15% Vespolina.

GROWING LOCATION:

Boca, northern Piedmont, 1380-1710 ft a.s.l.

VINEYARD:

porphyritic (volcanic origin), pink colour and full of minerals without any organic and calc, south facing, surface 11.25 acres, 30-50 years old vineyards.

CULTIVATION - HARVEST:

Rows with Guyot system, density 200 plants/acre, manual harvest with grape selection.

MATURATION AND REFINEMENT:

Long fermentation with the skins (30 days) in open steel and wood casks (530-790 gal) with natural yeast. The skins are pushed down 1-2 times a day by hand (Follatura a mano). After pressing, the wine remains for 3 years ripening in big oak-wood (slavonian wood) barrels (530-790 gal). The malolactic fermentation occurs naturally in spring after harvest in the wooden casks. Bottling after 3 years with very soft filtering and after 12 months ripening in the bottle before sales.

TASTING NOTES:

The sweetest of black cherries, grilled herbs, menthol, spices and licorice all meld together in this beautiful, delineated, totally vibrant wine. The balance of focus and power is simply stunning. This is a dazzling effort from a small estate that seems to be ratcheting up quality with each passing vintage. One of the attributes of Nebbiolo-based wines from northern Piedmont is that they are often easy to drink when young, yet also age effortlessly for years, sometimes decades. That certainly appears to be the case here. This is magnificent effort from proprietor Christoph Kunzli. (Robert Parker - Boca 2008 - 96pts)

ALCOHOL CONTENT: 12.5 - 14% vol.

RECOMMENDED PAIRINGS: Grilled and roast white meat, game meat, stew, structured fish.

SERVING TEMPERATURE: 60°-64°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

PRODUCTION: 10.000-15.000 bottles/year.

RATINGS: Robert Parker vintage 2006 92 pts, vintage 2007 93 points, vintage 2008 96 points.



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