



Le Piane Mimmo



CLASSIFICATION:

Vino Rosso.

GRAPE VARIETIES:

65% Nebbiolo, 30% Croatina, 5% Vespolina.

GROWING LOCATION:

Boca, Montalbano, Santuario, northern Piedmont, 1480-1640 ft a.s.l.

VINEYARD:

Soil is crumbled porphyr of volcanic origin. Vineyards of Nebbiolo planted in 1998-2004, Croatina and Vespolina 100-year old vines. Surface 2 Ha.

CULTIVATION - HARVEST:

The Nebbiolo parts come from the same sites and are treated in the same way as the Boca parts, the division between Boca DOC and Mimmo is made after two years of aging in big barrels and then by tastings. Yeld 4400 lb/acre.

MATURATION AND REFINEMENT:

Nebbiolo is fermented for 30 days on the must in little stainless steel tanks by pushing the must down by hand. Aging in big barrels of slavonian oak (28hl) for two years, Croatina and Vespolina require short fermentation (5 days) in open wooden barrels pushing down the must by hand. Aging one year in Tonneaux from Troncais and one year in big wooden barrel of slavonic oak (28hl).

TASTING NOTES:

Ruby red color with garnet reflex. Prunes, wild strawberries, cherries, liquorice, balsamic on the nose. Mineral and persistent on the palate with bright acidity and good tannins.

ALCOHOL CONTENT: 12.5 - 13.5% vol.

TOTAL ACIDITY: 5.3 - 5.6 g/l.

RECOMMENDED PAIRINGS: Red and white meat, especially roasted pork.

SERVING TEMPERATURE: 60°-64°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

PRODUCTION:12.000 bottles/year.



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