



Le Piane Piane



CLASSIFICATION:

Vino Rosso.

GRAPE VARIETIES:

90% Croatina, 5% Nebbiolo, 5% Vespolina and other local varieties.

GROWING LOCATION:

Boca, Prato Sesia, northern Piedmont, 1480-1640 ft a.s.l.

VINEYARD:

The soil is porphyric gravel of volcanic origin, pink color and rich of minerals without any organic and chalk substances. Vineyards are between 50-100 years old.

CULTIVATION - HARVEST:

Trellising system "Maggiorina" and manual work as no machinery can enter in these vineyards. Harvest in the first half of October. Yeld 3500 lb/acre.

MATURATION AND REFINEMENT:

Fermentation with the skins in stainless steel tanks and in open wood casks with rimontaggio for 5-6 days. After pressing it matures for two years in tonneaux of 500l (20% new) and big barrels of Slavonian oak. Malolactic fermentation in spring naturally in wooden casks. Bottling after 2 years of refinement.

TASTING NOTES:

Concentrated red color. blackberry, cherry, tobacco and spices on the nose. Velvety and mineral on the palate.

ALCOHOL CONTENT: 13 - 14% vol.

TOTAL ACIDITY: 5.5 - 5.7 g/l.

RECOMMENDED PAIRINGS: Red and white meat, game meat.

SERVING TEMPERATURE: 60°-64°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

PRODUCTION: 7.000 bottles/year.



baccoselections.com