



BOCA DOC

Consists of Nebbiolo (85%) and Vespolina grapes. This wine requires full maturity and is ripened in the barrel for 3 to 4 years, and can then be stored for decades. The mineral composition of the porphyritic soil together with the characteristic structures of the Nebbiolo grapes allow "Boca" to become a full, expressive wine. Its flavour reminds one of wellmatured forest fruit, violets, tobacco and dried herbs with hints of balsam and citrus fruit. Power and a silky elegance will develop in the mouth, fascinating and playful, with a slightly noble and bitter final note. The vast complexity allows one to discover new facets over and over again. Our Boca can refine in bottles for up to 10-20 years.

*Maturation potential over 10 years.
Alcoholic degree 12.5-14.0% Vol.*



BOCA DOC «ANTONIO CERRI»

Consists of Nebbiolo (85%) and Vespolina (15%) grapes picked in the historic vineyard of Antonio Cerri only in great vintages, where it expresses the excellence of Boca with maximum complexity and finesse. Antonio Cerri's 100-year-old vineyard of Maggiorina origin was reorganized by him in rows in the 1960s and then completed by us with new plants in 1996. After 20 years, we first selected the grapes for this wine dedicated to a very talented winemaker. It matures 5 years in large oak barrels.

*Maturation potential over 20 years.
Alcoholic degree 13.0-14.5% Vol.*



«PLINIUS» Boca DOC or Red Wine

One cask evolves differently from the others, has an unusual concentration and an exuberant youthfulness. In order to master this wine and to develop its complexity, we waited 5 years and then another 2 years of ageing to be able to present a wine that opens up unusual facets of Boca. We would like to dedicate this wine to Pliny the Elder (23-79 AD), who first mentioned our wine-growing area in his 'Naturalis Historia'. Produced in 2007 and 2017 as Boca DOC and in 2014 as a red wine being an exaggerated selection of only Nebbiolo harvested on 30 October in this very difficult year.

*Maturation potential over 20 years.
Alcoholic degree 13%-14% Vol.*



«NEBBIOLÒ» - Colline novaresi Nebbiolo DOC

Produced with Nebbiolo grapes from the Colline novaresi. This wine is the fruit of Altopiemonte's vocation for flavour, fragrance, crispness of fruit and drinkability. Produced in the simplicity of our tradition, macerating for six days with a daily pumping over and maturing for about nine months in steel and cement containers. Although an affordable wine, it is the result of careful harvesting and ageing that give it softness of tannins and excellent harmony, perfect for meals even with great personality.
Ageing potential 2-3 years. Alcoholic degree 12.50-13.50% Vol.



«MIMMO» - Colline novaresi Nebbiolo DOC

This wine is dedicated to a friend from Boca who worked with us in the first 10 years contributing to improve the quality standards in our vineyards. This wine uses the method of combining the typical grapes of this area. Less structured and riper parts of "Boca DOC" (Nebbiolo and Vespolina grapes) are blended after 2 years of aging in large barrels together with riper Croatina grapes (10%) to produce a wine which is more amenable than "Boca DOC" and functions as good door-opener to the more complex but also more demanding flagship wine "Boca DOC". There is a nice floral and fruity flavour with a soft elegance and long-lasting taste.

Maturation potential 3-6 years. Alcoholic degree 12.5-13.5% Vol.



«ΒΙΑΝΚΩ» White Wine

From Erbaluce grapes, indigenous to the area, harvested ripe and healthy. Basket press, whole cluster pressing to avoid vegetal and green notes, no sulphur dioxide and no cooling during fermentation to facilitate the wine's natural harmony and stability, no racking of fine lees until bottling and little sulphur dioxide. Vinification in large barrels and concrete tanks. It is a wine with an important structure, yellow in colour, ample aromas of dried alpine flowers, honey, pear, fine and elegant in the mouth, long without green notes, savoury and creamy supported by a fine acidity. A wine to accompany food. We cannot call the wine Erbaluce, in the dialect form this grape is called Greco Bianco. The use of the Greek alphabet makes the name of the wine legible to everyone and masks the name of the grape.

Maturation potential 2-5 years. Alcoholic degree 13-14% Vol.



«EOS» White Wine

Produced from Erbaluce grapes only from the Boca area on volcanic porphyric soil. Vinified like the 'Biankò' and matured for 2 years in large slavonian oak barrels. It comes off with great complexity and minerality and aromas of exotic fruits, apricot and williams pears with a creamy and rich mouth feel well supported by the typical acidity of the variety. It can mature for a long time in the bottle.

Maturation potential 4-10 years. Alcoholic degree 13.5-14.5% Vol.

SELECTIONS FROM THE HISTORICAL MAGGIORINA VINEYARDS



«LA MAGGIORINA» Red Wine

This wine is made of grapes from the historic Maggiorina vineyards consisting of 13 local varietals including whites. Picked as a field blend and matured 2 years in large oak barrels it expresses the complexity of Boca's long viticultural history. It combines dark fruit, savouriness and spiciness with great drinkability.

Maturation potential 4-10 years. Alcoholic degree 12.5-13.5% Vol.



«PIANE» Red Wine

We have discovered the forgotten richness of the local Croatina grape. We undertook the challenging task of selecting grapes from the best very old vineyards, of up to 100 years old, on high hill sides (500m) around the Montalbano, Traversagna and Santuario areas to develop a wine with tremendous character. This wine is aged in tonneau and large wooden barrels for 2 years, is very concentrated and shows notes of blackberry, cherry, tobacco and spices. The dense substance gives a velvety and mineral finish. It is named after the winery and is intended to be our contribution to reevaluate a grape that is always present but little considered.

Maturation potential 5-10 years. Alcoholic degree 13.5-15.0% Vol.

DISTILLATES



«GRAPPA»

Great is the magician Giovanni La Fauci who in Sicily has extracted the essence of 'Boca' by trapping it in the bottle expressed at its best at an alcohol content of 52°.

Grande è il mago
Giovanni La Fauci
che in Sicilia ha estratto
l'essenza di "Boca"
intrappolandola in bottiglia

PRODUCE DI LE PIANE SOC. COOP. SOCIO:
R. M. MASTRO, R. TONETTO, M. R. S.
COSTRUZIONI E IMPIANTO
PER INDUSTRIE ALIMENTARI S.p.A.