

TECNICAL SHEETS - LE PIANE - BOCA



BOCA DOC

Consists of Nebbiolo (85%) and Vespolina grapes. This wine requires full maturity and is treated 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 well-matured forest fruits, violets, tobacco and dried herbs with hints of balsam and citrus fruits. Power and a silky elegance will develop in the mouth, fascinating and playful, with a slightly noble and bitter final note. The vast complexity of taste allows one to discover new facets over and over again. Our Boca can mature and refine in bottles for up to 10-20 years. The wine accompanies white meat, birds, game, braised meat, cheese very well.

Aging potential 10-20 years. Average production: 10'000-15'000 bottles.

Alcohol: 12.5-14.0% Vol., Total Acidity 5.4-6.5 g/l

First year of production: 1998

Grape varieties: 85% Nebbiolo / 15% Vespolina

Vineyards: Yield per hectare ca. 3000-4000 kg

Old vineyards (30 - 50 years) at Traversagna, in Prato Sesia, and at Le Piane (old vineyard of Antonio Cerri). New vineyards (plantation 1998-2004) in the best sites of Boca (Mottosergo, Meridiana, Valvecchi and Traversagna). Vineyards in rows with guyot system and 5000 plants per hectare. The ground consists of porphyric gravel (of volcanic origin) with pink colour and full of minerals without any organic or chalk, south exposure. Surface of vineyards 6.0 hectares.

Winemaking:

Long fermentation with the skins (30 days) in open steel and wood casks (2000-3000 litres) with natural yeast. The skins are pushed down once a day by hand (Follatura a mano) and after long maceration up to 40 days the wine is pressed and the freeflow-wine goes together with the press wine immediately to the wooden oak barrels (2000-3000 litres), where the wine remains for 3-4 years ripening. The malolactic fermentation occurs spontaneous in spring after harvest in the wooden casks. Bottling after 3-4 years unfiltered and unfinned. 6 months ripening in the bottle before sales.

2006: Production 13'000 btl. Harvest 6.-8.10.2006	Alc. Vol. 12.4%	Ac. Tot. 5.36 mg/l	Extract 26.57 mg/l	Sulfites 59 mg/l
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2007: Production 18'000 btl. Harvest 23.-27.9.2007	13.6%	6.46 mg/l	29,53 mg/l	63 mg/l
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2008: Production 10'000 btl. Harvest 23.-27.10.2008	14.0%	6.20 mg/l	29.08 mg/l	78 mg/l
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2009: Production 13'000 btl.

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Harvest 26.-30.09.2009	13.8%	5.96 mg/l	26.22 mg/l	75 mg/l
2010: Production 10'000 btl.				
Harvest: 23.-28.10.2010	13.2%	6.04 mg/l	25.83 mg/l	63 mg/l
2011: Production 10'000 btl.				
Harvest 26.-30.09.2011	14.1%	5.80 mg/l	28.05 mg/l	45 mg/l
2012: Production 9'000 btl.				
Harvest 1.-5.10.2012	13.5%	5.68 mg/l	24.97 mg/l	47 mg/l
2013: Production 8'000 btl.				
Harvest 22.-25.10.2013	12.6%	6.41 mg/l	25.48 mg/l	62 mg/l
2014: Not produced due to a bad year				
2015: Production 12'000 btl.				
Harvest 28.9.-5.10.2015	13.1%	5.51 mg/l	24.82 mg/l	57 mg/l
2016: Production 13'000 btl.				
Harvest 20.10.16.-29.10.2016	13.2%	6.05 mg/l	25.70 mg/l	55 mg/l
2017: Production 13'000 btl.				
Harvest 15.10.17.-20.10.2017	14.3%	5.60 mg/l	28.00 mg/l	58 mg/l