

# Carlone

VINI DELLE COLLINE NOVARESI DAL 1991

## GRIGNASCO



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## COLLINE NOVARESI CROATINA

**Grape variety:** Croatina 100%

**Production area:** Boca, Prato Sesia

**Exposure of the vineyards:** South, South-West

**Altitude of the vineyards:** 400-460 metres above sea level

**Surface area:** 1,5 ettari

**Age of the vineyards:** 0.3 ha approx. 100 years; 0.3 ha 25 years; 0.9 ha 6 years

**Soil composition:** land rich in porphyry which makes the soil acidic and sterile

**Training system:** Guyot

**Number of vines per hectare:** 4,300 plants/hectare

**Yield per hectare:** 9,000-10,000 kilograms/hectare

**Harvest:** Early October, manual selection and harvesting

**Vinification:** Maceration on the skins for about 8 days in steel tanks-

**Fermentation:** Malolactic with natural indigenous yeasts. Extremely low in sulphites

**Aging:** 18 months in steel tanks. On the market at least 18 months after harvest

### COLOUR

Very intense and bright ruby red that pleases the eye

### SMELL

Intense with hints of ripe red plum, a delicate spicy note, and a slight scent of medicinal herbs

### TASTE

Rich, savoury and slightly mineral. Tasty and persistent, rightly balanced in acidity and tannin

### PAIRINGS

Ideal with cured meats and semi-mature cheeses. Also excellent with strongly flavoured meats