

Carlone

VINI DELLE COLLINE NOVARESI DAL 1991

GRIGNASCO



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CONCIÀ

Grape variety: Nebbiolo, Vespolina, Croatina, Uva rara, Durasa

Production area: Boca, Prato Sesia

Exposure of the vineyards: South, South-West

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

Surface area: 0,5 ettari

Age of the vineyards: 30 years

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

Training system: Guyot

Number of vines per hectare: 5,400 plants/hectare

Yield per hectare: 10,000 kilograms/hectare

Harvest: End of September, 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: 12 months in steel tanks. On the market 1 year after harvest

COLOUR

Bright red

SMELL

Intense with a hint of red fruits, delicate spiciness

TASTE

Savoury, light minerality,
rightly balanced

PAIRINGS

Cold cuts, meats and cheeses