

# Carlone

VINI DELLE COLLINE NOVARESI DAL 1991

## GRIGNASCO



Via Monsignor Sagliaschi, Fraz.Torchio 8,  
28075 Grignasco (NO)

info@carloneboca.wine

+39 338 569 7858 / +39 329 0987672



## COLLINE NOVARESI NEBBIOLO

**Grape variety:** Nebbiolo 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:** 15 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:** second half of October, manual selection and harvesting

**Vinification:** Right after harvesting, the grapes undergo destemming and pressing. Following a 15-day period of maceration on the skins with daily punch-downs, the wine is placed in steel tanks where malolactic fermentation takes place with natural indigenous yeasts.

**Aging:** Aged for a minimum of 20 months in stainless steel tanks, followed by at least 2 months in bottle. Placing on the market 2 years after harvest

### COLOUR

Very intense and bright ruby red

### SMELL

Vivid notes of small red fruits, cherry, and blood orange, alongside floral hints of violet, peony, and rose, all enveloped in a subtle and delicate spiciness.

### TASTE

The palate is full-bodied and enveloping with excellent tannic structure that expresses its terroir. Outstanding in persistence with a savory and fresh finish.

### PAIRINGS

They pair perfectly with meat-based dishes and delicate first courses. Excellent with cured meats and aged cheeses.