

Carlone

VINI DELLE COLLINE NOVARESI DAL 1991

GRIGNASCO



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BOCA DOC BOCA

Grape variety: Nebbiolo, Vespolina

Production area: Boca, Prato Sesia

Exposure of the vineyards: South, South-West

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

Surface area: 2,5 ettari

Age of the vineyards: 0.5 ha 50 years; 2 ha 15 years

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

Training system: Guyot

Number of vines per hectare: 4,500 plants/hectare

Yield per hectare: 7,000-8,000 kilograms/hectare

Harvest: Second decade of October, manual selection and harvesting

Vinification: Immediately after harvesting, the grapes are destemmed and pressed. After 30 days on the skins and daily pumping over, the wine is placed in steel tanks where temperature-controlled malolactic fermentation takes place with natural indigenous yeasts.

Aging: 34 months, of which at least 18 in Slavonian oak barrels. Bottle aging for at least 4 months. On the market after 3 and a half years from the harvest

COLOUR

Vivid and bright garnet

SMELL

Elegant and fine nose. Nuances of dark berries, ripe black plums, blood oranges, dried medicinal herbs, violets, roses and wilted irises. Sweet to dark spicy notes of cardamom and liquorice.

TASTE

The palate is fresh and savoury. Rightly taut with tannin, outlining the wine's aptitude for ageing. Lingering finish

PAIRINGS

Meat dishes, cold cuts and mature cheeses.