



LE PIANE BOCA D.O.C 2007

Nebbiolo & Vespolina Grapes

Le Piane Boca D.O.C 2007 is made from a blend of 85% Nebbiolo grapes and 15% Vespolina grapes, sourced from 30 to 50-year-old vineyards with mineral-rich soils of volcanic porphyric gravel. The grapes undergo a long fermentation process with their skins in open steel and wood casks. The malolactic fermentation occurs spontaneously in wooden barrels following the harvest during springtime. After 3-4 years, the wine is bottled without filtration or fining, and it is then allowed to rest for an additional six months before being made available for sale.

Tasting notes

Aroma

Fresh hints of liquorice, red fruits with a full-bodied balsamic background.

Taste

A full, expressive wine with ripe red fruit accompanied by delicate cocoa hints. The sweet character makes it soft and elegant.