



## LE PIANE LA MAGGIORINA - 2022

### Vino Rosso | Alto Piemonte

Le Piane La Maggiorina 2022 is a vibrant, mineral red from Boca in Alto Piemonte — a true field-blend co-harvested from over 13 indigenous varieties (including aromatic whites) on Le Piane's historic 50-100-year-old vineyards. The 2022 vintage marks the relaunch of this label as a serious expression of the estate's old-vine parcels. Around 10,000 bottles per year, drinkable now or cellared up to 10 years; serve at 16 °C with the Piedmontese table. THE MAGGIORINA SYSTEM: trained in three-vine goblets climbing the four points of the compass, the Maggiorina trellis was perfected in the 19th century by Alessandro Antonelli — the architect of Turin's Mole Antonelliana. Le Piane keeps three hectares planted in this historic system. The grapes are picked together as a field blend, then matured two years in large oak barrels before bottling. 12.5-14 % vol., total acidity 5.3-5.5 g/l. FOOD PAIRING: a wine for the Piedmontese kitchen. Pour it alongside agnolotti del pin in butter and sage, brasato (beef braised slowly in red wine), polenta with mushroom and game ragù, or a grilled lamb chop with rosemary. For lighter occasions: porcini risotto, eggplant parmigiana, or semi-hard alpine cheeses — Toma Piemontese, Castelmagno, young Bra. The two-year oak rest adds savour and breadth without weight, so dishes built on butter, mushroom and slow-cooked meat sit perfectly.

#### **Tasting notes**

##### **Color**

Bright ruby red with violet hues, clear and luminous.

##### **Aroma**

The nose is complex and immediately expressive: wild red fruits — blackberry, sour cherry — violet and dried rose, with mineral nuances and a light touch of pepper. Underneath, notes of liquorice, leather and underbrush evoke the volcanic terroir of Alto Piemonte.

##### **Taste**

The palate is lively and juicy, with a bright acidity that gives momentum. Tannins are fine and tightly knit — typical of Alto Piemonte Nebbiolo, without the weight of Barolo. A spiced note and fresh minerality carry through mid-palate to a savoury finish.

##### **Finish**

A silky, persistent finish on notes of wild strawberry, pepper and wet stone. The wine leaves the palate fresh and appetite-sharpening, with fine tension.

LE PIANE Le Piane was founded in 1988 when Swiss-born Christoph Künzli and his partner Alexander Tolf met the elderly winegrower Antonio Cerri. Settling in Boca — a little-known appellation at the foot of the Pre-Alps in the province of Novara — the founders took over Cerri's vines, barrels and cellar, continuing a multigenerational tradition. After Alexander Tolf's death in 1998, Christoph Künzli carried on alone, shaping an 8-hectare estate including 2 hectares of old vines aged 80 to 100 years, trained in the traditional Maggiorina system. The vineyards sit on volcanic soils unique to this part of Italy, giving the wines a particularly expressive minerality and freshness. Le Piane is now recognised worldwide as one of Italy's great estates and a driving force in the revival of Alto Piemonte. Künzli was introduced to the region by Paolo De Marchi, owner of Isole e Olena in Tuscany.

