

# Davide Carlone

## Davide Carlone Boca DOC – 2017

### Tech Specs

Type:	Red Still Wine
Ingredients:	Nebbiolo 85%, Vespolina 15%
Region/Subregion:	Piemonte, Boca ñ Prato Sesia (Alto Piemonte)
Organic?	Yes
Vegan?	Yes
Sustainable?	Yes
ABV:	14%

### A closer look...

Total Production:	250 cases
Vineyard:	Boca ñ Prato Sesia
Soil:	The vineyards are situated in the Supervolcanoís Geo-park of Valsesia (UNESCO heritage). The inactive crater of this volcano was formed more than 60 million years ago. It is a unique territory, one of a kind. The soil is rich in porphyry which makes the soil acid and sterile, very suitable for the cultivation of vines.
Age of Vines:	0.5 hectares in 1970; 2 hectares in 2005.
Vineyard Size:	2.5
Climate:	Guyot Plant density : 4500 vines/hectare. Yield per hectare is 70–80 tons/hectare. Cool climate. South–southwest facing vineyard at 400–460m asl.
Farming Methods:	Organic and sustainable practices. The grapes reach maturity at the end of October. They are collected and manually selected to ensure the highest quality and maximum integrity of the grape.
Fermentation Methods:	Immediately after harvesting, the Vespolina and Nebbiolo grapes are destemmed and pressed. After 15 days of maceration on skins and a daily press, the wine is drained and placed in stainless–steel tanks. The malolactic fermentation, forced by temperature, takes place with natural autochthonous yeasts. Extremely low sulfite dosage.
Winemaker:	Davide Carlone
Elevage:	After 34 months of aging, of which at least 18 month in Slavonian oak barrels, the wine is bottled. Refining in bottle for at least 4 months. Released after at least 3.5 years after the harvest.
Fining/Filtration:	no
Residual Sugars:	none
Acidity:	5.3 g/l
SO2:	35 mg/l

### All about this bottle

The BOCA line is born from the vinification of Nebbiolo, Bonarda Novarese, Vespolina and Uva Rara. The aging requires three years of which at least two in oak or chestnut. The wine is then stabilized and bottled. No pesticides in the vineyards. Green manure, cover crop and application of a program to protect biodiversity.

Perfume is elegant and fine. Shades of dark berries, ripe dark plums, blood orange, dried medicinal herbs. Violets, roses and wilted iris with spicy notes from sweet to deep of cardamom and licorice. Taste is fresh and savory. The mouth is rightly tense with tannins that display the potential for ageing. Excellent finish with aromatic persistence of taste and flavor.



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