

TECNICAL SHEETS - LE PIANE - BOCA

"Maggiorina" Vino Rosso



"Maggiorina", a somewhat lighter wine, is produced from grapes grown in old "Maggiorina" vineyards (25 different small fields). These fields are planted mixing 12 different varieties of grapes (mostly Nebbiolo and Croatina but even some white and aromatic grapes) to give a real field blend. The wine is released after one year of aging in stainless steel tanks, and, as well as the characteristic mineral and spicy taste, it also has hints of fresh fruits. A wine that should be enjoyed in the first two years after harvesting.

We proudly keep some fields planted with the traditional "Maggiorina" system, with three vines developing upwards in the four points of the compass, to form a goblet. For hundreds of years it was the only system used in Boca; and Alessandro Antonelli, the architect who built the Mole Antonelliana in Turin and the huge Sanctuary of Boca, further improved it to be more resistant to wind and weather. Antonelli was a native of the nearby village of Maggiora in the Boca wine region.

Aging potential 2-4 years. Average production: 15000 bottles.

Alcohol: 11.5-12.5% Vol., Total Acidity 5.3-5.5 g/l

First year of production: 1999

Field blend: 40% Nebbiolo / 40% Croatina / 5% Vespolina
15% 9 other old grape varieties and also white grapes

Vineyards: Yield per hectare ca. 6000 kg

Vineyards in Boca and Prato Sesia height of 400 to 450 m above sea level, using the old trellising system "Maggiorina" and manual work as no machinery can enter in these vineyards. The grapes are harvested and fermented together (field blend). Vineyards between 20-80 years old. Surface 2 Ha.

Winemaking:

Fermentation with the skins in stainless steel tanks with overpumping for 4-5 days. After pressing ripening in stainless steel tanks for one year.

