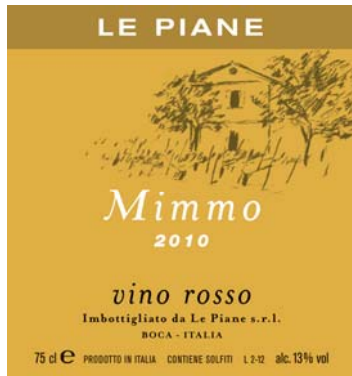


TECNICAL SHEETS - LE PIANE - BOCA

"Mimmo" Vino Rosso



"Mimmo" is dedicated to a friend from Boca who collaborated with us for many years to improve the quality standards in our vineyards. The wine can be defined as a "Little Boca". Less structured and riper parts of "Boca DOC" (Nebbiolo and Vespolina grapes) are blended after 2 years of aging in large barrels together with riper Croatina grapes (30%) to produce a light wine which is more amenable than "Boca DOC" and functions as good door-opener to the more complex but also more demanding flagship wine "Boca DOC". There is a nice floral and fruity flavour with a soft elegance and long-lasting taste. "Mimmo" does not need to age for long but matures well over a period of 3 to 6 years.

Aging potential 3-6 years. Average production: 12000 bottles.

Alcohol: 12.5-13.5% Vol., Total Acidity 5.3-5.6 g/l

First year of production: 2010

Grape varieties: 65% Nebbiolo / 5% Vespolina / 30% Croatina 40% Nebbiolo /

Vineyards: Yield per hectare ca. 5000 kg

Nebbiolo from new plantations from 1998 to 2004 450-500 m above sea level, Croatina and Vespolina from 100-year old vines on Montalbano and Santuario 500 m above sea level. The soil consists of crumbled porphyry of volcanic origin. The Nebbiolo parts come from the same sites and are treated in the same way as the Boca parts, the division between Boca DOC and Mimmo is made after two years of aging in big barrels and then by tastings.

Winemaking:

Nebbiolo is fermented for 30 days on the must in little stainless steel tanks by pushing the must down by hand. Aging in big barrels of slavonian oak (28hl) for two years, Croatina and Vespolina require short fermentation (5 days) in open wooden barrels pushing down the must by hand. Aging one year in Tonneaux from Tronçais and one year in big wooden barrel of slavonic oak (28hl).