



BOCCIÒLO D.O.C.

Classification: Colline Novaresi D.O.C.

Variety: 100% Nebbiolo

Provenance: Vigna del Ghemme, Bogogno (Novara)

Extension: 6 hectares. This terrain has always been particularly suited to vineyards due to the exceptional quality of its soil, consisting largely of clay moraine sediments.

Altitude: 300 mt, south-hill facing.

Yield/ha: low

Vine growing: guyot

Vinification and maturing: After the harvest, rigorously manual, the grapes are pressed and crushed and the grape stalks removed. Then the must is sent to a stainless steel steeper where the fermentation take place at the controlled temperature of 28° for 7-8 days. Bocciòlo is aged six months in big oak barrels of 50 hl. Bottled in April after the harvest is released after a rest in the bottle of minimum 5-6 months.

Organoleptic characteristics: the color is ruby and bright. The perfume is very intense with pleasant notes of cherries and raspberry. The taste is dry, silky and persistent.

Serve with: Pairs well with beef braised in red wine, but it can be excellent with game, pasta with shaved white truffles.

Serving temperature: 55°F

