

Podere ai Valloni

Boca doc bio Vigna Cristiana 2020

Production area

The wine is entirely produced with grapes coming from the vineyard called Vigna Cristiana, located in the Traversagna region, in the municipalities of Boca and Prato Sesia, in Alto Piemonte.

Grape varieties	Nebbiolo 70%, Vespolina 20%, Uva Rara 10%
Growing method	Guyot
Age of the vines	50 years
Area	3 hectares
Soil profile	volcanic porphyry
Yield per hectare	40 q/ha

Wine processing and production

The grapes, grown according to organic methods, are harvested with the elimination of bunches and berries that have not completed the ripening process to perfection. After the pressing, the fermentation is activated with indigenous yeasts with the *pie'd de cuve* method and then continues for approximately 20 days. Subsequently the wine is decanted into barrels and then subjected to annual decanting to eliminate the lees. Boca Vigna Cristiana, aged for three years in oak barrels, is then bottled on the company premises and refined in the bottle for at least 12 months.

Organoleptic characteristics

Vista	The color is an intense garnet.
Olfatto	The nose is complex with notes of macerated cherry, tobacco, spice, cedar and blood orange
Gusto	The tannins are firm and concur to define a wine which is very persistent.

Chemical characteristics

Alcohol	14% vol.
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Bottles

First courses, especially risotto.

Savoury red meat, salami, wild game and seasoned cheeses.

About Podere ai Valloni

Podere ai Valloni is a historical estate in Alto Piedmont, the first registered producer of Boca DOC since 1980. The vineyard, managed under certified organic farming, is rooted in the rocks of the Valsesia Supervolcano, porphyries with a characteristic red-purple color which give the peculiar characteristics of elegance and minerality to the wines. Wines that are produced exclusively with our own grapes with a deliberately very low yield per hectare, favoring quality over quantity.

