

Boca Vigna Cristiana 2001

Denominazione di Origine Controllata

Production Area

The wine is exclusively produced with grapes of the vineyard called "Vigna Cristiana", placed in Traversagna region, in Boca and Prato Sesia villages.

Grapes varieties

Nebbiolo 70% - Vespolina 20% - Uva Rara 10%

Farming method

Vigna a Guyot e a Silvoz

Vineyard's age

35 years

Vineyard's area

3 hectares

Soil profile

Volcanic porphyry

Results

40 q/ha

Wine Processing and production

The grape, grown accordingly to the biological agricultural methods, is harvested by selecting and eliminating the unripe bunches and grapes. After the pressing and a 7-9 days fermenting process, the wine is poured in oak barrels and repoured in order to eliminate the dregs. The wine, aged for 3 years in oak barrels, is bottled after filtering in the Ai Valloni Estate.

Organoleptic characteristics

Colour garnet red with orange hints
Bouquet red fruits, dry plum, plum's jam
Taste persistent and equilibrated, with a typical bitter end

Chemical Characteristics

Alcohol content 13% vol.

Bottles

3365

Gastronomic combining

Roasted and braised meats, wild game, seasoned cheeses. 70% or bitter chocolate. Excellent by itself.

