

Boca Vigna Cristiana 2011

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

50 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 9-12 days fermenting process, the wine is poured in big 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 intense ruby red

Bouquet elegant and persistent, with hints of pressed rose, grapefruit, red berries and spices

Taste harmonic, with incisives but soft tannins that dominate the typical acidity, with a long tasting persistence

Chemical characteristics

Alcohol content 14% vol.

Bottles 2727

Gastronomic combining

First courses, especially risotto, tasty red meats, salami, wild game and cheeses

