

Daide Carlone | Boca

Colline Novaresi DOC



The Story: Until a couple of years ago Davide Carlone was a ghost, someone known only to the producers in Alto Piemonte. Admired for the fruit he grows in his vineyards, which include the oldest Boca vineyard in existence and a 100+ year old Croatina vineyard, he supplies many of the top wineries in the area with more than half of their fruit, for now.... When I first met Cristiano Garella he told me that Carlone was going to be the best producer in Boca. Carlone prefers to spend his time in the vineyard, but once you get him into the cellar and talking about his wines he has plenty to say; though he steers the conversation back to the fruit often. Yet another great part of Alto Piemonte is the fact that you can have someone like Carlone, who had remained unknown until a couple of years ago. Tiny production and he sells out very quickly. Everything is done by hand.

Vineyard: "Le Terre Rosse" and "Montalbano" are hilly sties in the communes of Boca and Prato Sesia at elevations of 350-400 masl. The vineyard sites cover 1.8ha with south/southwest exposure and the nebbiolo vineyard is the oldest in the appellation. Grapes are manually harvested and manually sorted the second half of October.

Vinification: Fermented and macerated 15-20 days in stainless steel tank. Malolactic fermentation naturally occurs with the rise of the temperature in the cellar: Minimal racking.

Ageing: Aged 3 months in stainless steel tank followed by 2.5 years in 15 & 25hl Slovenian oak (6 more months than required).

Everything else you want to know about this

wine: BOCA is a DOC wine that is produced, by law, only in the province of Novara, more precisely in the communes of Boca, Maggiore, Cavallirio, Prato Sesia, and Grignasco; covering a total of 700ha of vineyards. Vines are rooted in a rocky, rugged terrain, of volcanic origin, which gives its grapes that salinity that makes BOCA wine unique. BOCA wine was born from the vinification of Nebbiolo, Bonarda Novarese, Vespolina, and Uva Rara and must meet specific characteristics as indicated by the decree of July 18, 1969. Color must be bright ruby red with hints of orange, with a quaint and pleasant aroma of violets. The flavors fruity, dry, and harmonious with a pomegranate finish.

Varietal: 75% Nebbiolo,
25% Vespolina

Region: Alto Piemonte, IT

Winemaker: Davide
Carlone

Vines Age: 22 yrs., Le Terre
Rosso & 55 yrs., Montalbano

Production: Tiny

Farming: Working Organic

Soil: Volcanic

Le Storie
Wines