



Boca DOC



Italy > Piedmont (Alto Piemonte, or Northern Piedmont)

Variety

Nebbiolo, Vespolina, Uva Rara



Terroir

High elevations between 1400 - 1600 feet above sea level, on a south/southeast facing hill just below the Alps, with volcanic and glacial soils high in acidity and rich in minerals.



Winemaking

Winemaker: *Renzo Duella*

Winemaking: Selective hand-harvesting and sorting, followed by a minimum of 30 months in large traditional Slavonian oak (Botti).



Production

800 cases



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*Personally selected, hand-harvested wines
from the best family vineyards.*



Through his love of the land, Renzo Duella is one of the passionate people who have fought to bring back the local tradition of Boca wines. This is a revival in a bottle!

What was once a thriving community of winemakers with 10,000 acres under vine, the hardships following World War II drove most farmers in the area towards the factories around Milan. The lack of demand and the increased growth of industrialization devastated this area's wine production with only about 25 acres remaining by the end of the 20th Century. Comparable to the great wines of Barolo and Barbaresco, the wines of Boca stand out because of the grape blend and the unique volcanic terroir.

The vineyards for this Boca DOC are a field blend of 70% Nebbiolo, 20% Vespolina, and 10% Uva Rara with an area of 2.5 hectares (6 acres). Almost 100 miles north of Barolo and overshadowed by one of the highest mountain peaks in Europe, there is an opportunity to make energetic and age-worthy wines. The beauty of these wines stand out, and we believe the wines of this region will soon be considered some of the greatest in the world.

VARIETAL NOTES

Nebbiolo: This grape stands alone for its tannic structure, high acidity, and thinner skin. Typically a light garnet color, the grape can show surprising strength and has the potential to age for decades.

Vespolina: A rare grape related to Nebbiolo, this varietal has a lot of potential for greatness. Resistant to the cold weather and frosts of Northern Italy, this grape performs well creating wines of structure, very aromatic, and spicy. Rich in an aromatic molecule called rotundone that enhances notes of marjoram and rosemary.

Uva Rara: The name of this grape translates as "rare grape" because the grape bunches on the vine are loosely packed and sparse. This large grape is a perfect blending partner to the more tannic Nebbiolo and Vespolina. The aromas are very developed and offer up red flower, red berry fruits, and sweet spices.

FOOD PAIRING

A classic pairing in this area is Gorgonzola cheese. Great with a perfectly seasoned steak, this wine is elegant enough for gamebirds like duck and quail.

