



Podere Garona “Dui Casoit” Boca

EXPERIENCE

LOCATION:
Italy > Alto-Piemonte > Boca DOC

VARIETY:
80% Nebbiolo, 20% Vespolina

WINEMAKER:
Renzo Duella



NAME: A Casotto is a small shed found in the vineyards where workers would keep their tools. Dui means two, is a reference to two small houses in the vineyards. In the early days, the trek to get up to the vineyards on the mountain was intense; one house was for tools, and one was for naps.

CHARACTER: Nebbiolo brings comparisons of Barbaresco but the Vespolina grape expresses a strong floral spice with anise and rich raspberry. Less dense than Barolo or Barbaresco and less savory from their classic Boca. This wine presents captivating red fruits with an energetic palate, mouth-watering acidity, and relaxed tannins.

ENJOY WITH: Pork and beef, salami, mature cheeses, stuffed pastas, lamb and sausages.

BEST RESULTS: Serve at 58-62° F, a delicate decant, up to half an hour is recommended. Serve in a Burgundy glass.

EXPRESSION

FERMENTATION: Destemmed, fermentation takes place using indigenous yeast in concrete for 9-10 days. Wine is transferred to steel until malolactic is completed.

ELEVAGE: Aged in Slavonian Tonneau barrels for 24 months, it is bottled and refined for a minimum of one year before release.

FINING AND FILTERING: Light filtering is done just before bottling with sterile cardboard organic filters. Vegan.

SULFUR: Minimal sulfur is added after malolactic and at bottling.

SOURCE

FARMING: Use of organic products instead of chemical products and the presence of harmful insects is controlled with pheromone traps. Fertilized with manure, buried during winter.

LAND: With a total of 2.5 hectares, less than one hectare is dedicated to the “Dui Casoit” Boca within the protected Monte Fenere park. Ancient volcanic soils at 1,400-1,500 feet a.s.l. are rich in iron and other minerals, surrounded by forest on three sides. Perfect exposure with the vines running north to south.

VINE: Three plantings, the main part was planted in 1969 (the oldest vineyard in Boca planted in Guyot), additional plantings in 2000 and 2004. All Vespolina comes from plantings between 1969-1973.

HARVEST AND PRODUCTION: Hand-harvested in October, average production is less than 400 cases a year.

SCIENCE

ABV: 13%

SUGAR RATE: < 1 g/l TOTAL

SO₂: 60-70 ppm

TOTAL ACIDITY: 5.75 g/l

