

**LOCATION:**

Italy > Alto-Piemonte > Boca DOC

**VARIETY:**

70% Nebbiolo, 20% Vespolina,  
10% Uva Rara  
aka Bonarda Novarese

**WINEMAKER:**

Renzo Duella

**SCIENCE**

ABV: 13%

SUGAR RATE: < 1 g/L

TOTAL SO<sub>2</sub>: 60 - 70 ppm

TOTAL ACIDITY: 5.75 g/L

# Poderi Garona Boca

**EXPERIENCE**

**NAME:** Poderi Garona, means the “farms of Garona,” a sub-area of the Boca DOC region found at high elevations in the northern reaches of the Piedmont just below the Alps.

**CHARACTER:** The 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, a captivating wine with an energetic palate, ample acidity, and tannin that relaxes with time or with air.

**ENJOY WITH:** Salami, braised or roasted meats, and mature cheeses.

**BEST RESULTS:** Serve at 58-62° F, a delicate decant, up to 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 2,500 liter Slavonian oak barrels for 36 to 48 months, depending on the vintage and the age of the barrels, 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:** 1.7 hectares are dedicated to Boca within the protected Monte Fenara 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 the plantings in 1969.

**HARVEST AND PRODUCTION:** Hand-harvested in October, average production is about 800 cases a year.

