

# Daide Carlone

## Colline Novaresi Bianco "Mariapia"

Thanks to the mentorship of his passionate grandparents, Davide Carlone has positioned himself as the guiding light of Boca and a pioneer among his peers. When asked he would introduce himself as a humble farmer who is in love with the terroir and winemaking history of Alto Piemonte. He knows the lay of the land like no other and has begun to resurrect old 'hidden' vineyards in the surrounding forests that were deserted by owners due to the challenge of farming the rugged soil. In his late teens, Carlone worked a one hectare, old-vine Boca veyard that was one of only three hectares still in existence.

In this tiny appellation that once flourished, little remains of the once prolific pre-phylloxera wines. Carlone farms his vineyards utilizing organic practices and keeps a small amount of the fruit for himself, selling off a large portion to Le Piane. With this prized fruit Davide crafts a tiny amount of naturally made wine that has become known for its striking character, complexity and beautiful concentration. He has recently brought on winemaking consultant Cristiano Garella who brings a younger fresh perspective on the region. The focus here is 3 grapes, Nebbiolo, Vespolina and Croatina from 100 year old pre-phylloxera vines. Both Croatina and Nebbiolo are utterly unique expressions when grown in Boca due to the cooler climate and the land. In Boca, the soil is mainly volcanic porphyry as the hills of this small area are the remnant of a once active volcano.



**Winery Location:** Grignasco, Piedmont, Italy

**Name of Wine:** Aunt of Davide

**Grape(s):** 100% Erbaluce

**Designation:** Colline Novaresi DOC Bianco

**Vineyard Sources:** Vineyard sites in and around Traversagna di Prato Sesia

**Vineyard Size:** 1 hectare, 430m above sea level

**Age of Vines:** Oldest vines up to 20 years of age

**Soil:** Clay with volcanic porphyry

**Skin Maceration Time:** 4 days

**Fermentation & Aging:**

Spontaneous fermentation followed by aging in stainless steel for 6 months before bottling.

**Annual Production:** 3,000 bottles

**Additional Technical Information:**

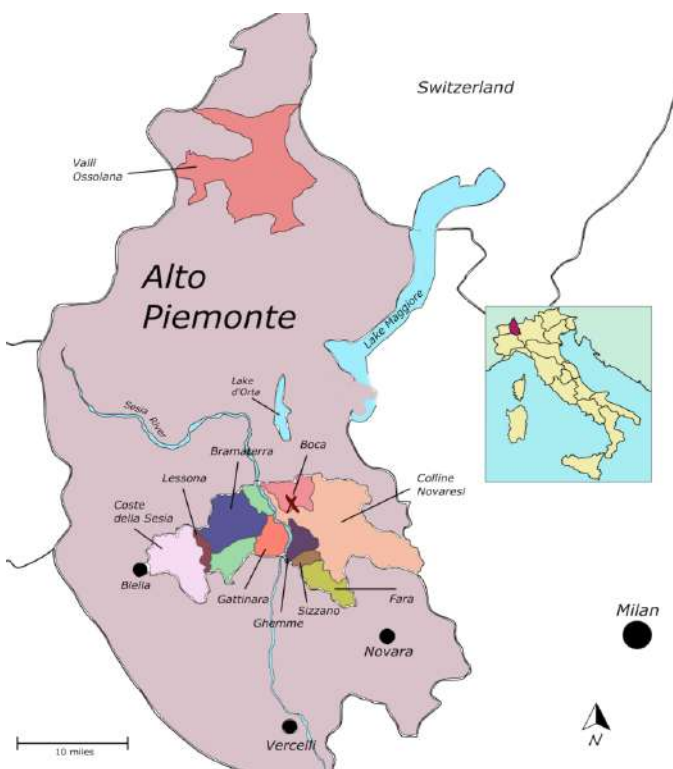
Sulfites (ppm) - 80

Filtration agents? None

Stabilization agents? Cold stabilization

Yeast utilized - Wild yeasts

**Organic/Biodynamic?** Organic (not certified)



# Daide Carlone

## 'Concia'

Thanks to the mentorship of his passionate grandparents, Davide Carlone has positioned himself as the guiding light of Boca and a pioneer among his peers. When asked he would introduce himself as a humble farmer who is in love with the terroir and winemaking history of Alto Piemonte. He knows the lay of the land like no other and has begun to resurrect old 'hidden' vineyards in the surrounding forests that were deserted by owners due to the challenge of farming the rugged soil. In his late teens, Carlone worked a one hectare, old-vine Boca veyard that was one of only three hectares still in existence.

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**Winery Location:** Grignasco, Piedmont, Italy

**Name of Wine:** Local dialect for 'blend'

**Grape(s):** 50% Croatina, 40% Vespolina, 10% Nebbiolo

**Designation:** Vino Rosso

**Vineyard Sources:** Vineyard sites in and around Traversagna di Prato Sesia

**Vineyard Size:** 1 hectare, 450m above sea level

**Age of Vines:** Oldest vines 20 years of age

**Soil:** Clay with volcanic porphyry

**Skin Maceration Time:** 8 days

**Fermentation & Aging:**

Spontaneous fermentation followed by aging in stainless steel for 12 months before bottling.

**Annual Production** 5,000 bottles

**Additional Technical Information:**

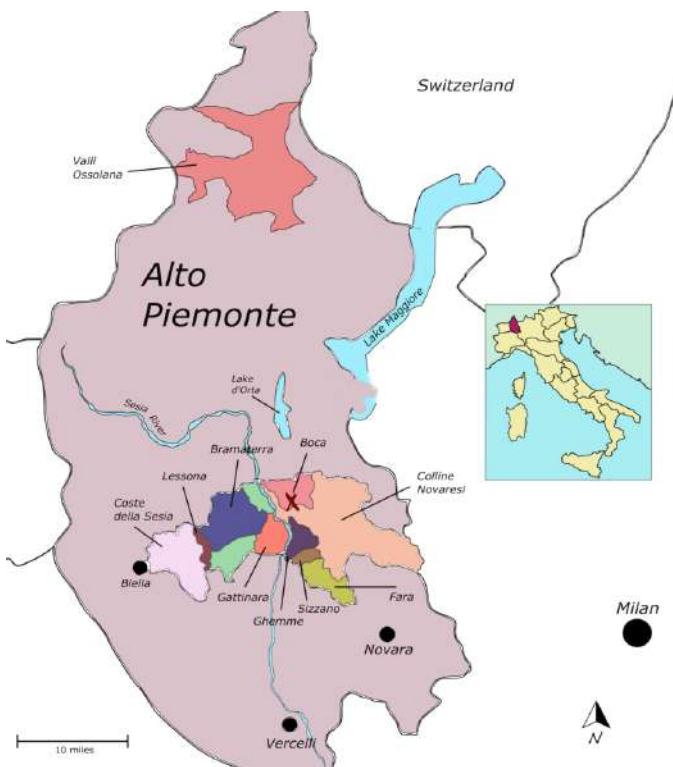
Sulfites (ppm) - 70

Filtration agents? none

Stabilization agents? Cold stabilization

Yeast utilized - wild yeasts

**Organic/Biodynamic?** Organic (not certified)





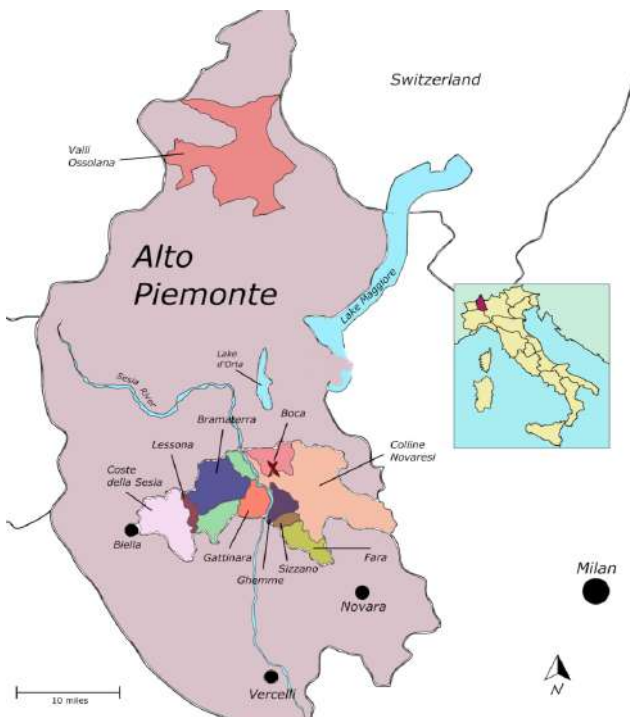


# Daide Carlone

## Colline Novaresi Vespolina

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**Winery Location:** Grignasco, Piedmont, Italy

**Name of Wine:** Name of the grape - Vespolina

**Grape(s):** 100% Vespolina

**Designation:** Colline Novaresi DOC Vespolina

**Vineyard Sources:** Vineyard sites in and around Traversagna di Prato Sesia

**Vineyard Size:** 1 hectare, 450m above sea level

**Age of Vines:** Oldest vines up to 20 years of age

**Soil:** Clay with volcanic porphyry

**Skin Maceration Time:** 8 days

**Fermentation & Aging:**

Spontaneous fermentation followed by aging in stainless steel for 12-24 months before bottling.

**Annual Production:** 3,000 bottles

**Additional Technical Information:**

Sulfites (ppm) - 80

Filtration agents? None

Stabilization agents? Cold stabilization

Yeast utilized - Wild yeasts

**Organic/Biodynamic?** Organic (not certified)

# Davide Carlone

## Colline Novaresi Nebbiolo

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**Winery Location:** Grignasco, Piedmont, Italy

**Name of Wine:** Name of the grape - Nebbiolo

**Grape(s):** 100% Nebbiolo

**Designation:** Colline Novaresi DOC Nebbiolo

**Vineyard Sources:** Vineyard sites in and around Traversagna di Prato Sesia

**Vineyard Size:** 1 hectare, 450m above sea level

**Age of Vines:** Oldest vines up to 20 years of age

**Soil:** Clay with volcanic porphyry

**Skin Maceration Time:** 12-15 days

**Fermentation & Aging:**

Spontaneous fermentation followed by aging in stainless steel for 2 years. 30% of the wine is separated and aged for 6 of those months in Slavonian botti and blended back before bottling.

**Annual Production:** 6,000 bottles

**Additional Technical Information:**

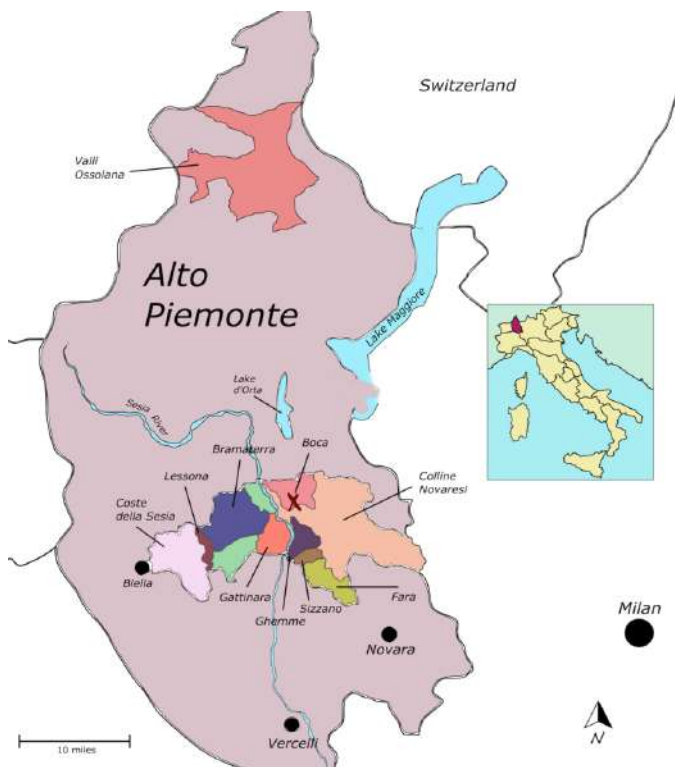
Sulfites (ppm) - 80

Filtration agents? None

Stabilization agents? Cold stabilization

Yeast utilized - Wild yeasts

**Organic/Biodynamic?** Organic (not certified)

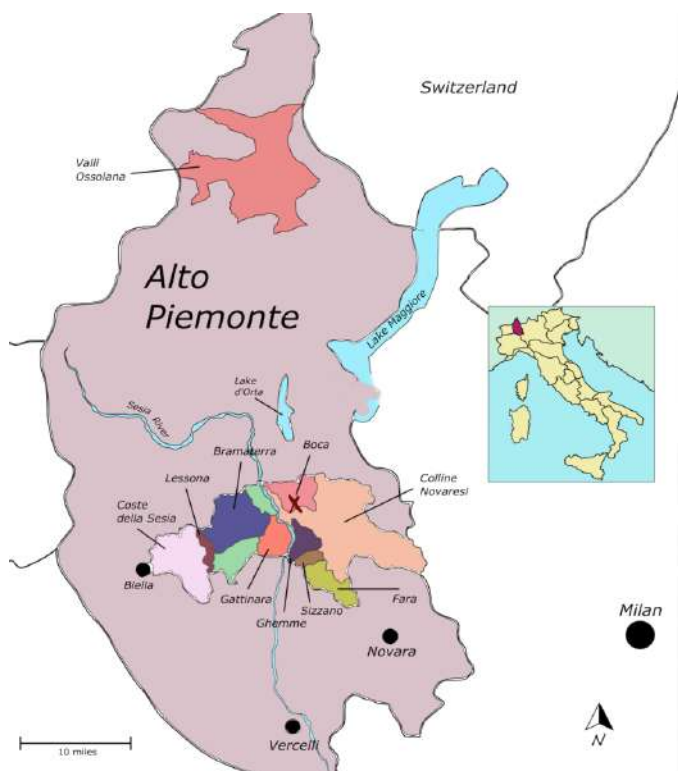


# Daide Carlone

## Boca

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**Winery Location:** Grignasco, Piedmont, Italy

**Name of Wine:** Name of one of the 5 areas where the vineyards can be located

**Grape(s):** 85% Nebbiolo, 15% Vespolina

**Designation:** Boca DOC

**Vineyard Sources:** Vineyard sites in and around Traversagna di Prato Sesia and Montalbano di Boca

**Vineyard Size:** 2 hectares, 390-450m above sea level

**Age of Vines:** Oldest vines up to 50 years of age

**Soil:** Clay with volcanic porphyry

**Skin Maceration Time:** 30-35 days

**Fermentation & Aging:**

Spontaneous fermentation is followed by aging in 25HL Slavonian oak botti for 2 years with an additional 3 years in bottle before release.

**Annual Production:** 6,000 bottles

**Additional Technical Information:**

Sulfites (ppm) - 80

Filtration agents? None

Stabilization agents? Cold stabilization

Yeast utilized - Wild yeasts

**Organic/Biodynamic?** Organic (not certified)



# Daide Carlone

## Boca 'Adele'

Thanks to the mentorship of his passionate grandparents, Davide Carlone has positioned himself as the guiding light of Boca and a pioneer among his peers. When asked he would introduce himself as a humble farmer who is in love with the terroir and winemaking history of Alto Piemonte. He knows the lay of the land like no other and has begun to resurrect old 'hidden' vineyards in the surrounding forests that were deserted by owners due to the challenge of farming the rugged soil. In his late teens, Carlone worked a one hectare, old-vine Boca veyard that was one of only three hectares still in existence.

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**Winery Location:** Grignasco, Piedmont, Italy

**Name of Wine:** Adele is the name of Davide's grandmother

**Grape(s):** 85% Nebbiolo, 15% Vespolina

**Designation:** Boca DOC

**Vineyard Sources:** Special selections of vineyard sites in and around Traversagna di Prato Sesia and Montalbano di Boca

**Vineyard Size:** 0.8 hectares, 390-450m above sea level

**Age of Vines:** Oldest vines up to 50 years of age

**Soil:** Clay with volcanic porphyry

**Skin Maceration Time:** 30-35 days

**Fermentation & Aging:**

Spontaneous fermentation is followed by aging in 25HL Slavonian oak botti for 2 years with an additional 3 years in bottle before release.

**Annual Production:** 2,000 bottles

**Additional Technical Information:**

Sulfites (ppm) - 80

Filtration agents? None

Stabilization agents? Cold stabilization

Yeast utilized - Wild yeasts

**Organic/Biodynamic?** Organic (not certified)

