



The ancient supervolcano site that is Boca is a veritable jigsaw puzzle of rich volcanic soil, persistent vegetation, and unforgiving terrain. The Carlone estate features Nebbiolo, Vespolina, and Croatina vines, of which some have been growing here for over 100 years. Davide Carlone, as well as enologist Christiano Garella, farm organically and sustainably, and conduct fermentation exclusively with wild yeast, using minimal intervention in the cellar. With 7 hectares under vine, Carlone sells much of his coveted crop to larger Boca producers, and keeps but a little for his own estate.

Region & Classification

|country| Italy

|region| Piedmont

|village| Grignasco

|classification| Colline Novaresi DOC

Wine Data

|variety| Nebbiolo 100%

|alcohol| 13.5%

Terroir & Cultivation

|soil| clay with volcanic porphyry

|exposure| south, southwest

|elevation| 450 m

|farming practices| practicing organic

|harvesting| hand-harvest of select bunches

|age of vines| up to 30 years

|vineyard size| 1 hectare



Vinification & Aging

|maceration| 12-15 days in stainless steel with daily punch downs

|fermentation| spontaneous fermentation with native yeasts in stainless steel

|aging| 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. An additional 2 months in the bottle prior to release

|production| 3,000 bottles

