



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| Vino Rosso

Wine Data

|variety| Croatina 50%, Vespolina 40%,
Nebbiolo 10%

|alcohol| 14%

Terroir & Cultivation

|soil| clay with volcanic porphyry

|exposure| south, southwest

|elevation| 400-460 m

|farming practices| practicing organic

|harvesting| hand-harvest of select bunches
at the end of September

|age of vines| 20 years

|vineyard size| 1 hectare



Vinification & Aging

|maceration| 8 days in stainless steel with
daily punch downs

|fermentation| spontaneous fermentation
with native yeasts in stainless steel

|aging| 12 months in stainless steel prior to
bottling with an additional 12 months in the
bottle before release

|production| 5,000 bottles

