



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, and enologist Christiano Garella, farm organically and sustainably, and conduct fermentation exclusively with wild yeast, with minimal intervention in the cellar. With 7 hectares under vine, Carlone sells much of his coveted crop to top Boca producers, and keeps but a little for his own estate.

Region & Classification

|country| Italy

|region| Piedmont

|village| Grignasco

|classification| Boca DOC

Wine Data

|variety| Nebbiolo 85%, Vespolina 15%

|clones| Picotener, Chiavennasca, 423 and 308

|alcohol| 14%

Terroir & Cultivation

|soil| clay with volcanic porphyry

|exposure| south, southwest

|elevation| 390-450 m

|farming practices| practicing organic

|harvesting| hand-harvest of select bunches

|age of vines| up to 50 years

|vineyard size| 0.8 hectares



Vinification & Aging

|maceration| 30—35 days in stainless steel with daily punch downs

|fermentation| spontaneous fermentation with native yeasts in stainless steel

|aging| aging in 25HL Slavonian oak botti for 2 years with an additional 3 years in bottle before release

|production| 2,000 bottles

