

# THE SOURCE DAVIDE CARLONE PIEDMONT



## 2018 BOCA

### PRODUCER OVERVIEW

Davide Carlone's organic 11 hectares (and growing) mostly face south/southwest at 380-450 meters on the volcanic remnants of the Valsesia Supervolcano with an Alpine influenced continental climate. The production is mostly from young and middle-aged vines. Nebbiolo is the focus with a supporting cast of Croatina, Vespolina, and Erbaluce. His Boca DOC wines are traditionally made in larger oak botti and all the single varietal wines are aged exclusively in steel.

### VINEYARD DETAILS

Carlone's Boca DOC is 85% Nebbiolo (from 8 biotypes and counting) and 15% Vespolina planted between 1973-2008 with a south/southwest exposure at 400-460m on volcanic bedrock and rocky, sandy volcanic topsoil.

### CELLAR NOTES

Fully destemmed natural fermentation (30 days for Nebbiolo, Vespolina for 14-18 days). Aged 18 months in mostly old 25hl Slovenian oak botte. No fining.

