

THE SOURCE DAVIDE CARLONE PIEDMONT



2017 BOCA, ADELE

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 "Adele" is 85% Nebbiolo (mostly from Picotener biotypes) 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.

