



CANTINE ROGIOTTO

Boca DOC

On the highest hills of Novara between Lake Maggiore and Valsesia, where Monte Rosa frames it, is the village of Boca, which gives its name to the homonymous wine.

It became famous as the "wine of the Popes" following the visit to the Shrine of Pope Pius X who appreciated and praised this nectar.

Upper Piedmont was the area with the most vineyards in Italy. The decline of viticulture began after the war as the nascent industries changed a purely agricultural culture, removing not only the workforce but also investments in the agricultural sector in this area morphologically impervious; the vine and the wine thus passed into the background.

The territory of Boca has therefore gone from more than 1000 hectares of vineyards to the historical minimum of 10 hectares in 1998.

Since that day, thanks to some courageous winemakers, Boca has gradually begun to re-appropriate the greatest wealth it possesses: the vine and the wine.

The great complexity of this wine allows it to be aged for decades. Its evolution will leave us amazed. The value of Boca DOC is even higher due to the limited quantity produced, making it a rare and niche wine.

The vines are grown in a natural amphitheater in the municipality of Boca, within the Monte Fenera natural park, where the rocky terrain and perfect exposure enhance its qualities.

NAME: Boca DOC

VINES: Nebbiolo 80% Vespolina 20%

VINEYARDS:

- **Location:** Boca, locality Motto Costazzone - trantaparghi

- **Farming system:** Guyot, density 4000 vines/HA

- **Altitude:** 430 - 510 meters above sea level

- **Exposure:** SOUTH, SOUTH-EAST, SOUTH-WEST

- **Ground:** high hills, porphyry of volcanic origin, gravelly, sandy with rock outcrops

HARVEST: by hand in crates, mid-October

MACERATION: delicate, duration 20 days in stainless steel tanks

FERMENTATION: with selected yeasts, in stainless steel tanks at a controlled temperature for 30 days

MALOLACTIC: yes, spontaneous

AGING: minimum 24 months in large oak barrels and 1 year in bottle

AGING POTENTIAL: 30 years +

AVAILABLE FORMATS: 0.75l - 1.5l - 3l - 6l

TASTING NOTES:

to the eye it has a brilliant ruby red color tending towards garnet. On the nose there are aromas of wild berries and violets combined with balsamic hints and evolved notes of licorice and dark spices. On the palate it is dry, sapid and harmonious. Long and enveloping thanks to the ripe tannins. The fruity and spicy finish.

PAIRINGS:

main courses of meat, roasts and braised meats also with polenta, game and savory cheeses.

Serve at a temperature of 18 - 20 °C, possibly in a large goblet

