



**COLOR:** GARNET RED WITH LIGHT ORANGE REFLECTIONS

**BOUQUET:** INTENSE, COMPLEX, FLORAL, SPICY

**ON THE PALATE:** WARM, GOOD BALANCE BETWEEN FRESHNESS AND SOFTNESS, HIGHLY TANNIC, PERSISTENT,

**GRAPE VARIETY:** 70% NEBBIOLO, 20% VESPOLINA, 10% UVA RARA

**PRODUCTION AREA:** ALTO PIEMONTE IN THE MUNICIPALITY OF BOCA SUB-AREA GARONA IN THE PROVINCE OF NOVARA ITALY.

**HARVEST:** IT STARTS AT THE BEGINNING OR MIDDLE OF OCTOBER AND WHEN THE GRAPES ARE FULLY RIPE, THE BUNCHES ARE COLLECTED IN BOXES OF ABOUT 20 KG AND MANUALLY SELECTED.

**VINIFICATION:** CAREFUL PRESSING WITH DESTEMMING AT LOW REVS, FERMENTATION AT A CONTROLLED TEMPERATURE TO FAVOR THE EXALTATION OF TYPICAL VARIETAL COMPOUNDS.

**AGING:** BOCA DOC: TAKES PLACE IN SLAVONIAN OAK BARRELS FOR A VARIABLE PERIOD OF NO LESS THAN 18 MONTHS AND 24 MONTHS FOR THE RESERVE AND A FURTHER REFINEMENT FOR 12 MONTHS IN THE BOTTLE.

**GASTRONOMIC PAIRING:** EXCELLENT WITH TYPICAL SALAMINS, STUFFED PASTA,

**SERVING TEMPERATURE:** 16° – 18 ° C

IMPORTED BY



**Tavolo Vigneto**

Importers of Fine European Products  
10701 Tesshire Drive, St. Louis, MO 63123  
(855) 466-1052 - [tavolovigneto.com](http://tavolovigneto.com)



**COLOR:** LIGHT PINK

**BOUQUET:** FRUITY, FLORAL, WITH MINERALS NOTES

**ON THE PALATE:** FRESH AND TASTY

**GRAPE VARIETY:** NEBBIOLO, VESPOLINA, UVA RARA

**PRODUCTION AREA:** ALTO PIEMONTE IN THE MUNICIPALITY OF BOCA SUB-AREA GARONA IN THE PROVINCE OF NOVARA ITALY.

**HARVEST:** BEGINNING/END OF SEPTEMBER, THE BUNCHES ARE COLLECTED IN BOXES OF APPROXIMATELY 20 KG AND MANUALLY SELECTED.

**VINIFICATION:** SOFT PRESSING AT LOW REVS, LOW TEMPERATURE FERM,ENTATION TO FAVOUR THE EXALTATION OF TYPICAL VARIETAL COMPOUNDS.

**GASTRONOMIC PAIRING:** IDEAL AS APERITIF (1), IT GOES WELL WITH THE WHOLE MEAL (2) WITH PASTA DISHES, FISH, WHITE MEATS AND VEGETABLES.

**SERERVING TEMPERATURE:** (1) 8°÷10° C, (2) 12°-14 ° C

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**COLOR:** LIGHT YELLOW

**BOUQUET:** FRUITY, FLORAL, WITH MINERALS NOTES

**ON THE PALATE:** FRESH AND TASTY

**GRAPE VARIETY:** 100 % NATIVE WHITE GRAPE VARIETY AS PER PRODUCTION SPECIFICATIONS COLLINE NOVARESI WHITE

**PRODUCTION AREA:** ALTO PIEMONTE IN THE MUNICIPALITY OF GHEMME IN THE PROVINCE OF NOVARA ITALY.

**HARVEST:** BEGINNING/MID SEPTEMBER WHEN THE GRAPES ARE COMPLETELY RIPE, THE BUNCHES ARE COLLECTED IN BOXES OF APPROXIMATELY 20 KG AND MANUALLY SELECTED.

**VINIFICATION:** SOFT PRESSING AT LOW REVS, LOW TEMPERATURE FERMENTATION TO FAVOUR THE EXALTATION OF TYPICAL VARIETAL COMPOUNDS.

**GASTRONOMIC PAIRING:** IDEAL AS APERITIF (1), IT GOES WELL WITH THE WHOLE MEAL (2) WITH PASTA DISHES, FISH, WHITE MEATS AND VEGETABLES.

**SERERVING TEMPERATURE:** (1) 8°÷10° C, (2) 12°-14 ° C

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**COLOR:** PURPLE RED

**BOUQUET:** VINOUS, FRUITY, FLORAL

**ON THE PALATE:** WARM, GOOD BALANCE BETWEEN FRESHNESS AND SOFTNESS, RICHLY TANNIC, PERSISTENT,

**GRAPE VARIETY:** NEBBIOLO, VESPOLINA, UVA RARA

**PRODUCTION AREA:** ALTO PIEMONTE IN THE MUNICIPALITY OF BOCA SUB-AREA GARONA IN THE PROVINCE OF NOVARA ITALY.

**HARVEST:** MID/LATE SEPTEMBER, THE BUNCHES ARE COLLECTED IN BOXES OF APPROXIMATELY 20 KG AND SELECTED MANUALLY.

**VINIFICATION:** CAREFUL PRESSING WITH DESTEMMING AT LOW REVS, FERMENTATION AT A CONTROLLED TEMPERATURE TO FAVOR THE EXALTATION OF TYPICAL VARIETAL COMPOUNDS.

**AGING:** IN THE SLAVONIAN OAK BARRELS AND FURTHER AGING IN THE BOTTLE.

**GASTRONOMIC PAIRING:** EXCELLENT WITH TYPICAL SALAMINS, FIRST COURSES, RED MEATS, GAME, ROASTS AND CHEESES.

**SERVING TEMPERATURE:** 16° – 18 ° C

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