

BOCA - ORGANIC

Piedmont, Italy

Tenute Guardasole

tenuteguardasole.it

Method & Production

The grapes for this wine come from the Boca DOC, with an altitude of 460-490m above sea level. Here the currents from the north coming from Monte Rosa produce powerful diurnal temperature variations. Monte Fenera creates a natural shelter and favors mild winters, temperate springs and hot and sunny summers and autumns that lead to the optimal ripening of the grapes. Boca owes its peculiarities to the morainic terrain that originates from Monte Rosa. It is made up of granite pebbles, porphyry and dolomitic rock flakes of Monte Fenera.

Fermentation takes place in stainless steel tanks at a controlled temperature, followed by a maceration of about 30 days. Malolactic fermantation in durmast barrels and further refinement of 18 months. 6 months in bottle before release.

Tasting Notes

Garnet with ruby reflections, warm, medium transparency. The 2017 vintage offers hints of small red fruits alternating with citrus, red currant, blood orange, pink grapefruit, but also medicinal herbs such as dandelion. Full bodied, muscular, intense, juicy, tannic, the wine shows fabric and qualities that foreshadow excellent potential for aging.

Food Matching

Risottos, aged cheeses, red meats.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
TG0220	Boca - Organic	Vespolina: 20% Nebbiolo: 80%	2020	14.0%	Cork	6x0.75lt	Yes	No	Yes	No