

Product Fact Sheet April 2024



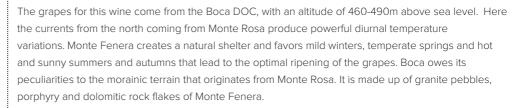
BOCA - ORGANIC

Piemonte, Italy

Tenute Guardasole

tenuteguardasole.it

Method & Production



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									
TG0219	Boca - Organic	Nebbiolo: 80% Vespolina: 20%	2019	14.0%	Cork	6X0.75lt Yes	No	No	No

