

TECNICAL SHEETS - LE PIANE - BOCA

“PLINIUS” Boca DOC



One cask evolves differently than the others, it has an unusual concentration and exuberant youth.

In order to master this wine and develop its complexity, I waited 5 years and then another 18 months of ageing so that today I can present a wine that opens up new facets of Boca. I want to dedicate this wine to Pliny the Elder (23-79 A.D.), who first mentioned our wine-growing area in his "Naturalis Historia".

Maturation potential over 20 years. Alcoholic degree 14% Vol

Slightly more intense ruby, finer nose, paradoxically more... "from 2010", with marine notes, less leather and more finesse. Airy, light on the nose, you never want to stop sniffing its slight depths, in the mouth it

has an incredible development for compactness and elegance. It has the citrus note of Boca (grapefruit, bergamot, blood orange), to which it adds notes of bitter herbs and Mediterranean aromatics, a mentholated breeze reminiscent of mint hard... It has a very dense texture, marine freshness, notes of freshly cut watermelon, sanguine and iron notes, exceptional savouriness.

The Plinius was born of an accidental circumstance: a batch of Nebbiolo for Boca had been fermented in an open steel tank. But it was an insulated tank: after 4-5 days of fermentation, the temperatures were sky-high and continued to rise, the musts had gone crazy and reached 38 degrees. In all the oenology manuals, they say that above 35 degrees fermentation stops. And indeed, having reached the peak of 38 degrees, it stopped, with still 12 grams of residual sugar per litre. On the thirtieth day, Christoph racked and put the wine in a warm place (another move forbidden by the manuals, because at such times there is a risk of acetic development). From October 2007 to the following January, the wine rested at a constant 20 degrees Celsius, until in January the Babo degrees had dropped to zero, so that all the sugars were slowly consumed: on tasting, Künzli says, it looked like an oxidised Montepulciano, with hints of cooked plums... But never give up, because from then on, on tasting, the wine slowly improved, and the notes of cooked plums disappeared. Until, in the third year, it was decided to extend the stay in wood. In the fourth year, the wine was still 'moving' in the barrel, causing a few rare bubbles to rise from the filler. One more year in wood, to arrive at five. Mellowed by a vespolina blend (it is therefore a Boca to all intents and purposes), and a long soak in the bottle, here is this marvel. Künzli sums up the Plinius story in three words: respect, project, expectation.

The name: Christoph was fascinated by the pages of Pliny the Elder, the Latin writer (author of the *Naturalis Historia*) who had first named the wine of Boca; his curiosity, his interest in nature and in new things found a parallel in the curiosity and spirit of discovery that had given birth to a great wine from mad musts.

Production:

2007: 1998 bottles and 600 Magnums

2017: 2400 bottles and 480 Magnums