



Our wines are based on a rigorous selection of grapes. The pickers are well trained to pick only the very best bunches; the individual grapes that are not flawless are immediately removed. The bunches, carefully placed in cases, are delivered to the cellar in impeccable condition. This allows us to produce our wines as naturally as possible, only being influenced by our taste and our sensitivity for every minute detail, thus producing balanced and harmonious wines with great potential.



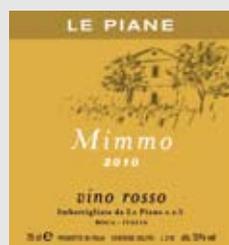
BOCA DOC

Consists of Nebbiolo (85%) and Vespolina grapes. This wine requires full maturity and is treated in the barrel for 3 to 4 years, and can then be stored for decades. The mineral composition of the porphyritic soil together with the characteristic structures of the Nebbiolo grapes allow "Boca" to become a full, expressive wine. Its flavour reminds one of well-matured forest fruit, violets, tobacco and dried herbs with hints of balsam and citrus fruit. Power and a silky elegance will develop in the mouth, fascinating and playful, with a slightly noble and bitter final note. The vast complexity allows one to discover new facets over and over again. Our Boca can refine in bottles for up to 10-20 years.



"PIANE" Red wine

We have discovered the forgotten richness of the local Croatina grape. We undertook the challenging task of selecting grapes from the best very old vineyards, of up to 100 years old, on high hill sides (500m) around the Montalbano, Traversagna and Santuario areas to develop a wine with tremendous character. This wine is aged in tonneaux and large wooden barrels for 2 years. As our contribution to the new interpretation and refining of the traditional grape variety in Boca, we christened the wine-growing estate "Le Piane". The wine is very concentrated and shows notes of blackberry, cherry, tobacco and spices. The dense substance gives a velvety and mineral finish. A wine which can refine in bottles for up to 10 years.



"MIMMO" Red wine

"Mimmo" is dedicated to a friend from Boca who worked with us in the last 10 years contributing to improve the quality standards in our vineyards. This wine uses the method of combining the typical grapes of this area. Less structured and riper parts of "Boca DOC" (Nebbiolo and Vespolina grapes) are blended after 2 years of aging in large barrels together with riper Croatina grapes (30%) to produce a wine which is lighter and more amenable than "Boca DOC" and functions as good door-opener to the more complex but also more demanding flagship wine "Boca DOC". There is a nice floral and fruity flavour with a soft elegance and long-lasting taste. "Mimmo" does not need to age for long but matures well over a period of 3 to 6 years.



"MAGGIORINA" Red wine

"Maggiorina", a somewhat lighter wine, is produced from grapes grown in old "Maggiorina" vineyards (25 different small fields). These fields are planted mixing 12 different varieties of grapes (mostly Nebbiolo and Croatina but even some white and aromatic grapes) to give a real field blend. The wine is released after one year of aging in stainless steel tanks, and has fresh fruit, as well as the characteristic mineral and spicy taste. A wine that should be enjoyed in the first two years after harvesting.

I had the opportunity to become acquainted with the wine producing region of «Boca» in 1988 as well as with Antonio Cerri, one of the last local wine-growers. I was immediately fascinated by the uniqueness and the beauty of the vineyards on the hilly ground near Boca, and by the sumptuousness of its wines as well. It really was love at first sight, and a love that has not waned over the years.

The wines that we have been producing proved, from the start and more and more over the years, that we are on the right track. They show a huge potential. All this encourages me in creating something unique in Boca.

Continuous effort is required to produce wines with strong character from this terroir: wines with a high degree of recognisability, a maximum of concentration together with elegance and finesse, with a complexity of depth and aroma suitable for storage and maturation.

Christoph Künzli



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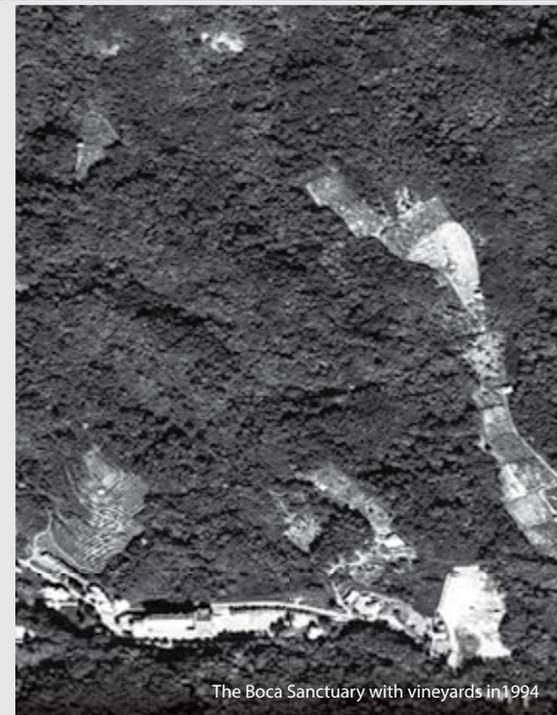
The Boca Sanctuary with vineyards in 1930



Position and history

The Boca wine region, in the province of Novara, is the most eastern and highest (420-520 m) in Piemonte, situated between the Sesia Valley and Lake Orta nestled in the hills of the Lower Alps. Boca, like all regions in northern Piemonte, looks back on a long and rich wine culture. North Piemonte was considered in general to be one of the principal wine producing regions of Italy: in the 19th century it consisted of 40,000 hectares or 100,000 acres, although this has been reduced to only 700 hectares (under 2000 acres) today. Northern Piemonte stimulated, in a remarkable way, the development of wine culture in Europe.

New priorities were set by the early industrialization of the whole region of the Lower Alps and the success of its well-known textile and tap industry. The laborers as well as the investments went to the more successful industries. In the 50s most of the vineyards of Boca disappeared and were overgrown by forest. In the 90s Boca, with less than 10 hectares (just under 25 acres), reached the critical point of being totally abandoned and forgotten.



The Boca Sanctuary with vineyards in 1994



The Boca Sanctuary with vineyards in 2007

The revival

In the 90s, and together with enologist Alexander Trolf, I visited Boca and its forgotten vineyards and we became enthusiastic about the region and its excellent potential. At that time we became acquainted with Antonio Cerri, one of the last wine-growers to produce the typical and outstanding Boca wine. In view of his advanced age, more than 80 years old, Antonio Cerri handed over to us his small vineyard (0.5 hectares), cellar and his old vintages. We seized the opportunity and step-by-step acquired further small plots of forest. Like a jigsaw, the property developed to become a whole. The best areas of Boca - 4 vineyards with about 1.5 hectares (4 acres) each - were cleared

and replanted with Nebbiolo and Vespolina vines. "Le Piane" now has an area of 8 hectares (20 acres) of vineyards, 2 of them with old vines.

Sadly, Alexander Trolf was killed in 1998 in a road accident and did not live to see the results of this successful development. His ideas and dreams, however, remain in the "Meridiana" vineyard that he had replanted. The prominent yellow house there has become the company's logo and thus symbolizes a new beginning. A group of international friends of wine culture is financing the project.

Terroir

The combination of its soil and microclimate provides a fortunate opportunity for the region of BOCA DOC. The soil is porphyritic (volcanic origin), ground on its surface to fine gravel. This soil is unique in Italy. The moderate climate of the Lower Alps characterized by high autumnal temperatures, together with intensive sunshine thanks to the south facing position and with high temperature

changes, creates optimal conditions for perfect maturity of the grapes. The vineyards embedded between the surrounding hills are protected against cold Alpine winds. The purposefully small yield is favorable to produce healthy and mature fruit grown in the secluded situation of the vineyards situated within a nature reserve surrounded by forests with rich flora and fauna.



Maggiorina: the old heritage of Boca

We proudly keep some vineyards planted with the traditional "Maggiorina" system, with three vines developing upwards in the four points of the compass, to form a goblet. For hundreds of years it was the only system used in Boca; and Alessandro Antonelli, the architect who built the Mole Antonelliana in Turin and the huge Sanctuary of Boca, further improved it to be more resistant to wind and weather. Antonelli was a native of the neighbouring village of Maggiora. All vineyards still in production and planted before the collapse of Boca in the 50s are old "Maggiorina's", mostly planted following the phylloxera plague round

1910 and still enjoying good health and producing grapes with great depth and character. The system is perfect for manual labour, and cannot use any modern agricultural machines. "Maggiorina" has been continually perfected for manual maintenance. We have learned, contrary to the generally accepted views within modern and mechanised agriculture, that our trellised vineyards should be cared for by hand to attain the highest quality, and we see our "Maggiorina" as a great heritage dating back to at least Roman times, when Pliny the Elder (23-79 AD) wrote about the wine regions of the Novara hills in his "Naturalis Historia".

Vespolina: an important northern Piemonte variety

BOCA DOC as an important wine growing region for Nebbiolo, uses also the enigmatic Vespolina grape in the blend (15%). The significance of Vespolina is not only proved by the tradition in the whole of northern Piemonte, but also from our own experience. Vespolina is a relative of

Nebbiolo and very difficult to grow in the vineyard as it is extremely sensitive to illness and rainy and humid weather, producing very low yields. Hints of spices and honey add character to the Nebbiolo complexity and this also gives a softness of ripe fruit.

