

DRINKING LE PIANE WINES

The following recommendations about when and how to drink our wines is an update of recent tastings to understand which vintage we can open and which we should let sleep longer.

Symbols:  drink  sleep

 Drink now: perfect, but with additional potential

BOCA DOC: 1999 / 2000 / 2003 / 2009

PIANE: 2003 / 2004 / 2005 / 2006 /2007



 Drink from now on: very good with great potential

BOCA DOC: 2004 / 2005 / 2007 / 2011 / 2012 / 2015

PIANE : 2008 / 2009 / 2011 / 2012



 Wait to drink: can be consumed but would profit strongly from additional years in the cellar

BOCA DOC: 2006 / 2010 / 2016

PIANE: 2015 / 2016 /2017



 Don't touch now: wines need time to develop

BOCA DOC: 2008 / 2013

PIANE: 2018



BOCA DOC:



1999-2002 the first vintages are all now to drink, they are not yet as good as the following wines but still drinkable and a nice experience. They should be drank only with food.



2003: hot vintage with full and ripe wines, now in best shape, smooth, complex with hints of tobacco and mediterranean herbs and still good fruit, long and spicy finish.



2004: very good year with full structure on tannins and acidity, no getting ready even can still lay down some years, very complex aromatics and still a bit austere. Unfortunately we find some bottle variation (due to the sulphites management), the good bottles are great but some bottles are more forward and show much riper.



2005: a warmer year with some rain just before harvest gave ripe wines with good harmony with medium body and less structure. At the moment in very good shape to drink. Fruit and complex aromatics in a gentle long finish.



2006: classic Nebbiolo vintage, somehow a bit austere with god acidity and tannins, very elegant and fragrant (a lot of violets), well structured, medium body starting to show some silky softness but still some years of sleeping would be better, to be served with a Brasato.



2007: this wine from a powerful and well-structured vintage shows his first ripeness and could be well served now even keeps for another 10 years for sure. Very rich and complex aromatic on the warmer side (tobacco, liquorice, blood orange, mediterranean herbs, full bodied and still good tannins, what demands a richer food with. Better to decant this wine some hours before drinking.



2008: the best vintage in the first decade of Le Piane, low yields because of hail in July gave high concentration, important structure and very complex aromatics with spiciness, full bodied, austere with his acidity and tannins, all in a cooler framework, flowers, forest berries, grapefruit, savoury and mineral with some astringence in the finish, a wine to wait for some other 5-10 years.



2009: warmer year with very ripe wines, which in the first years not in good harmony with his high tannic structure (like always in warm year not silky fine tannins), but in the last 3 years this wine has made a great jump ahead and is may be my favorite to rink now. Rich and ripe, balsamic notes and sweet liquor notes, smooth, important and complex with herbs and macchia from Tuscany and some tobacco. Best to drink now.



2010: the most elegant year of the first decade, in young years it was charming and fine, with great complex fragrance and long finish on the more acidic side, the year was colder with very late harvest and thus fine soft tannins. In the last years this wine closed a bit down and should sleep some years even if also now fine to drink after some decanting.



2011: hot year with very ripe wines, which first seemed somehow too ripe and alcohol driven, but strange enough developed to one of our best wines. The last tastings from different people were extremely positive, silky, soft and long with complex aromatics of ripe fruit, orange, spices, some tobacco which gives an interesting noble-bitterness. Long taste and full of charme. Start to drink now even it keeps some other years for sure.



2012: year of great harmony which seemed even a bit too lean and nice, but now this wine opened up in a very positive way showing silkiness and full aromatics of balsamic notes and dried fruit, some tobacco and long and charming finish.



2013: the best vintage in the second decade of Le Piane, low yields because of cooler weather conditions with very late harvest gave important structure and very complex aromatics which goes from flowers to forest berries, forest ground in fall to some balsamic notes, very mineral and grapefruit in the finish, sweet sour berries lingering on the palate, ethereal, even it seems to be powerful and structured the alcohol is only 12.5%, means incredible harmony and drinkability, in this wine everything is concentrated but nothing heavy. We came to the market only end of 2019, strategy to make understand the long-term view of this vintage. Let this wine some years in the cellar.



2015: the most charming vintage from a warmer year, since one year in the bottle this wine shows harmony and ripeness with very pleasant complex aromatics (flowers, spices, red fruit) and fine and elegant medium-bodied structure. Easy to drink and goes with a lot of different dishes.



2016: cooler year with crispy fruit in a very elegant and fine texture, flowers, red fruit and a lot of lingonberry, which gives a savoury, stimulating taste. The first bottling of this wine was in September 2019, the second in September 2020, experiment to see the difference of different aging in barrel. At the moment this wine shows a crispy positive freshness with bright fruit. Nice to experience a first sip, but normally after some years the wine will close down and we should wait then up to 10 years and more to retouch it.

PIANE:



2003, 2004, 2005, 2006, 2007

The Croatina from our old vines (Maggiorina) in the first years are nor ripe, knowing that they were far from the quality level we reach now with this wine. Since we understood how to operate in the vineyard with the grape the wine has totally changed from 2008 on getting better and better every year. All this vintages are showing more or less the rustic character of Croatina with harsher tannins and notes from leather and some dark fruit. Even tough they are very nice to drink with hearty food (pork, sausages, gorgonzola cheese). My favorite is the 2005 which has reached also some silkiness and softness. The 2003 still a huge wine with high concentration needing very important dishes. The 2007 was a compromise to soften the Croatina adding 25% of Nebbiolo and indeed it is the most elegant and soft wine of the first vintages. With the Nebbiolo it loose a bit the character of Croatina and lacks a bit of identity, but may be this helps to make that wine very easy to approach.



2008, 2009, 2011, 2012

The next group shows wines with full power of Craotina and riper fruit driven wines with softer tannins and complex aromatics from black berries, black cherry, forest ground in fall to liquorice. They have still nice sweet fruit and good structure, medium tannins, what still demand some strong food (game, moose, risotto, gorgonzola). The change of the new style of Piane is mostly tha understanding of harbvest period of Craotina which we postponed after Nebbiolo picking really fully ripe grapes. The tannins got much softer and the fruit is much more concentrated and



complex. The tendency of Craotina when ripening to show negative leathery notes has much softened. My favorite is the 2011 with his powerful thus elegant and deep character. In 2011 we bottles some Magnum from the best barrel marked on the label with R – a mysterious wine with depth and super-complex – the first really great Piane! All these vintages you can approach now or let them some other years sleeping.



2015, 2016, 2017, 2018

Piane was not produced in 2013 and 2014 as Craotina did not reach enough ripeness. In 2015 and 2016 because of climatic problems we had very small crops bottling only 3'000 bottles each vintage. In 2017 we are back to the normal production of 6'000 bottles. 2015 shows very well with full body and ripe fruit in soft surroundings, 2016 more elegant and spicy with a nice freshness, 2017 as yet the best Piane ever made, full of concentration with ripe black cherries and black berries and a hint of bilberries, sweet and charming without being heavy or jammy with still good acidity to refresh the long finish. 2018, the best Piane ever with sweet dark fruits and depth, smooth tannins and long finish, wait to open these bottles at least 5 years.

MIMMO:

A word about our classic Nebbiolo wine (70% Nebbiolo, 25% Craotina, 5% Vespolina, two years aging in big barrels). Even the Mimmo meant to drink immediately and proofs that the wines of Boca are easy to drink when young showing an incredible charme but they can age also for longtime. Mimmo being more open and perfumed with a soft charming taste and long finish still ages very well. Lastly, I tasted all the Mimmos produced and they are all in best shape.



2010 elegant, fine and still fresh fruit

2011 ripe, soft and full of charme, long and spicy

2013 crispier, fresh and with deep spicy finish, a wine inspiring our mind.

2015 softer and riper with red fruits and flowers and big spicy finish

2016 crispier, savoury one glass demands another

2017 riper and fuller, red fruit, some tobacco and Mediterranean herbs

2018 ripe, full fruit, soft and concentrated, long and big depth, the best ever made, but wait some year to drink.