

Castello Conti



Boca Il Rosso delle Donne



At a Glance:

- **Appellation:** DOCG Boca
- **Encépagement:** Nebbiolo (Spanna) (75%), Vespolina (20%), Uva Rara (5%)
- **Average Annual Production:** 2000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the south-south-east-facing Motto Grande and Cappelle vineyards in the village of Magliana
- **Soil Types and Compositions:** Volcanic porphyry, iron-rich limestone-clay, quartz, and sand
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 3,000 vines/ha, vines average 40 years old.
- **Average Yields:** Controlled through pruning and debudding, yields average 50 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually in early October

In The Cellar:

- **Fermentation:** Following total destemming, wines ferment spontaneously in 17-50-hl stainless-steel tanks and open-top tini. Cuvaison lasts 30 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wines remain on their fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation
- **Élevage:** 36 months in 5-8 hl Slavonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and plate filtered
- **Sulfur:** Applied at racking and at bottling, with 40-50 mg/l total sulfur.

In The Glass:

Conti's spellbinding Boca "il rosso delle donne" ("the red from the women") combines notes of wild mountain berries and ripe, sappy black cherries with lifting acidity and a finely wrought, multilayered minerality that is both detailed and imposing—like classical sculpture in its equilibrium of heft and subtlety. Rarely will one encounter a Nebbiolo-based wine that so deftly combines such harmonious drinkability with such a tightly structured elemental latticework, and this wine should drink beautifully at every stage of its long life.