

# Castello Conti



The Boca DOC, one of the smallest appellations in the Alto Piemonte, encompasses only twelve hectares spread over five villages (Boca, Maggiora, Cavallino, Prato Sesia, Grignasco) and split amongst eleven different vineyard owners. The story of the Conti sisters, one of the most exciting growers in the DOC, is a twofold triumph: as ultra-committed winegrowers who are reclaiming and replanting old vineyards in this difficult-to-farm zone, they are part of a larger effort to restore the Alto Piemonte to its pre-phylloxera glory and productivity; and, as visionary, trend-bucking women in a deeply conservative rural area, they have gradually overcome the skepticism and resistance of the local old timers, establishing themselves as undeniable leaders in the region. Elena, Paola, and Anna Conti are no newcomers, either; their father Ermanno, from whom they took over between 2002 and 2003, was one of the founders of the Boca DOC in the late 1960s, persisting in eking out wine from his single hectare there even as total production neared extinction during its nadir in the 1980s and '90s. Today, the sisters farm three total hectares in the zone, including a hectare and a half they cleared and replanted beginning in 2015, and their rigorous, biodynamically informed viticultural practices and extreme non-interventionism in the cellar place them squarely in the region's vanguard.

Wines from the Conti sisters announce with authority the potential for absolute greatness—not just greatness “for the region,” but a greatness on par with any Nebbiolo-based wine from anywhere—in this exciting place. Whether tasted in their youth or after decades, these are some of the most enchanting Nebbiolo wines that we have encountered.

## Viticulture:

- **Farming:** Practicing Organic
- **Treatments:** Copper and sulfur only, with no synthetic treatments since 2008. Herbicides have never been used on the property.
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Volcanic porphyry, iron-rich limestone-clay, quartz, and sand
- **Vines:** 35-40 years old, trained in Guyot or Maggiorina, and planted at c. 3,000 vines/ha (Boca planted 1973 and 2015.)
- **Yields:** Controlled through pruning and debudding, yields average 50 hl/ha
- **Harvest:** Entirely manual, usually in early October
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** Following total destemming, wines ferment spontaneously in 17-50-hl stainless-steel tanks and open-top tini. Cuvaison lasts 20-23 days.
- **Extraction:** Wines see punchdowns during cuvaison
- **Chaptalization and Acidification:** None
- **Pressing:** Vertical basket press
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation

## Aging:

- **Élevage:** Boca sees 36 months in 5-8 hl Slavonian oak botti. Spanna sees 24 months. Origini sees 12 months in stainless-steel tanks.
- **Lees:** Wines remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** Wines are unfinned and see plate filtration.
- **Sulfur:** Applied at racking and at bottling, with 40-50 mg/l total sulfur.

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## Origini Vino Rosso



### At a Glance:

- **Appellation:** Vino Rosso
- **Encépagement:** Croatina (50%), Nebbiolo (30%), Vespolina, Uva Rara, Dolcetto di Boca, and other indigenous varieties (20%)
- **Average Annual Production:** c. 6,700 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1.5 ha of vines in the village of Maggiora
- **Soil Types and Compositions:** Volcanic porphyry, iron-rich limestone-clay, quartz, and sand
- **Vine Age, Training, and Density:** Trained in Maggiorina, vines average 80 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. Cuvaison lasts 20-23 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:**
- **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.

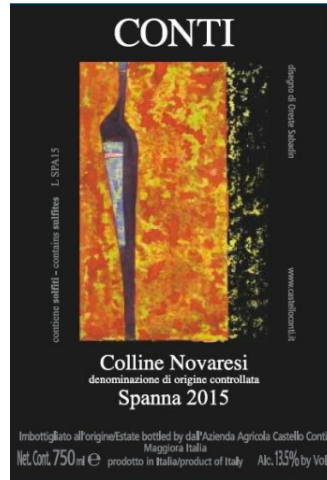
### In The Glass:

Several years ago, the sisters acquired a parcel of very old vines planted in the local traditional maggiorina trellising system, in which four vines are planted in a tight square and trained in the four cardinal directions, forming a goblet shape. "Origini" (meaning "origins") is a true field blend: everything is harvested and fermented together. In a way, it is the most Alto Piemonte wine the Contis produce; with Nebbiolo playing only a minor role, and with a training system so specific to the area, it takes the mind even farther from the Langhe than do the Boca and Spanna.

# Castello Conti



## Spanna Colline Novaresi



### At a Glance:

- **Appellation:** DOC Colline Novaresi
- **Encépagement:** Nebbiolo (Spanna) (100%)
- **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 south-facing vineyards near the village of Briona
- **Soil Types and Compositions:** Volcanic porphyry, iron-rich limestone-clay, quartz, and sand
- **Vine Age, Training, and Density:** Planted at 4,000 vines/ha and trained in Guyot, vines average 20 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. Cuvaison lasts 15 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:** 24 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:

The vineyard from which this wine is produced belongs to a friend of Elena and Paola; it is farmed organically, according to the sisters' specifications, and harvest is conducted by the Contis themselves. This Spanna is more a wine of lift and drive than power. Fruits here are pitched higher than the Boca's and complemented by a more vertically oriented layering of spices and mountain herbs, and its tannins, while certainly not shy, serve to augment this impression of verticality with their lip-smacking freshness—mountain Nebbiolo at its finest and most articulate!

# 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 Maggiora
- **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.