

THE  
OXFORD  
WINE  
COMPANY

## Antonia Vallana Boca DOCG, Piemonte

£27.99

**Vintage:** 2015

**Bottle Size:** 75cl

**Alcohol %:** 13%

**Country:** Italy

**Description:** Forward and pure on the nose with rose petals, cherry and vibrant red fruits. It also displays some of the classic tarry, smokey Nebbiolo character. The palate is rich with smooth dry tannins and a very lively acidity. Very complex and interesting.

**Cepages:** Vespolina, Nebbiolo

**Group:** Italy

**Sub group:** Piedmont

**Colour:** Red

**Closure:** Cork

**Producer:**

**Website:** [www.vallanawines.com](http://www.vallanawines.com)

**Organic/Bio Status:**

**Food / cocktail match:** What you really want with Nebbiolo is white truffles from Alba. If you're not feeling quite that extravagant, however, calves liver or even veal will match very nicely with this wine.

**Food / cocktail recipe:**

**Press**

**Awards**

**Other Info:** Boca, granted DOC status in 1970, is one of Piedmont's hidden treasures. The region has a unique microclimate which helps to produce fine and concentrated fruit. The leading varieties are Nebbiolo (known locally as Spanna), Bonarda and Vespolina. Most of the vineyards are situated northeast of the town of Novara and east of the Seisa River. According to regulations, Spanna must make up 45-70% of the wine, whilst Bonarda Novarese (maximum 20%) and Vespolina (20-40%) make up the



remainder of the blend. Additionally, it must be aged for thirty six months of which twenty four must be spent in oak. Boca is regarded as a firm-bodied and well-structured red, displaying a garnet red color, aromas of violets and sweet spices and notes of pomegranates on the finish. The high levels of acidity are deemed its 'secret ingredient', contributing to the ageing potential of the wine and its easy-drinking nature, making it one of Italy's longest-lived reds.