

TECNICAL SHEET



Name: Karina

Denomination: Langhe DOC Rosato

Variety: typical of the territory

Harvest: manual in cases

Vinification: destemming and pressing without maceration of the grapes. Fermentation in steel tanks with a temperature control at low temperatures for about 20 days.

FML: none

Ageing: on fine lees in a steel tank for 2 months

Production: about 1500-2500 bottles a year

Tasting notes:

Colour: rose

Bouquet: characteristic, soft and delicate

Taste: sweet, velvety and harmonious

Service temperature: 10-12°C

Recommended pairings: appetizers, mixed salads, pasta and fish dishes

The name: "Carina" (*nice, pretty) is a compliment but with the "K" it becomes a female name. Rosé is a wine much loved by women, to whom to say "you are pretty" is always a compliment. That's why Karina: Karina as a woman, Karina as a praise, Karina as a nice moment to share.

La Biòca S.r.l.agricola

Via Alba 13/A, Serralunga d'Alba (CN) 12050, ITALIA

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**La
Biòca** 

SCHEDA TECNICA



Name: Aculei

Denomination: Barolo DOCG

Variety: Nebbiolo 100%

Harvest: manual in cases

Vinification: destemming and cold maceration for some days. Vinification in temperature controlled stainless steel tanks for 7-10 days with regular pump-overs and délestages. Postfermentation maceration for about 20 days.

Ageing: minimum 18 months in oak

FML: in stainless steel tanks

Production: about 3000-5000 bottles a year

Tasting notes

Colour: granate red

Bouquet: intensive and characteristic

Taste: dry, harmonious, full body

Service temperature: 18-20°C

Recommended pairings: the Barolo is ideal to combine with truffle-based dishes, meat dishes, first courses based on porcini mushrooms, seasoned cheeses and is also perfect in combination with dry pastries or chocolate

The name: „aculei” in Italian means „spines” - the small, sharp things that cover the hedgehog's body and defend him from his enemies, that is how our Barolo wants to present itself

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**La
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TECHNICAL SHEET



Name: Ronchi

Denomination: Barbaresco DOCG

Variety: Nebbiolo 100%

Harvest: manual in cases

Vinification: destemming & cold maceration for some days. Vinification in temperature-controlled combined tanks for about a week with regular pumping over, punching down and délestage. Postfermentative maceration for a couple of weeks.

FML: in steel tanks

Ageing: minimum 9 months in oak

Production: about 1500-3000 bottles a year

Tasting notes:

Colour: red granate

Bouquet: intense and characteristic

Taste: dry, full, harmonious

Service temperature: 18-20°C

Recommended pairings: it goes well with local dishes based on truffles, red meat and game, aged / spicy cheeses.

The name: the name of the cru from which it comes

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**La
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SCHEDA TECNICA



Name: **Secondine**

Denomination: Barbaresco DOCG

Variety: Nebbiolo 100%

Harvest: manual in cases

Vinification: destemming & cold maceration for about 3 days, vinification in vertical French oak tonneau for 6 days with no temperature control. The cap was worked with regular punch-downs and manual pump-overs. Postfermentation maceration for about 14 days.

FML: in steel tanks

Ageing: minimum 9 months in oak barrels

Production: about 700-900 bottles a year

Tasting notes:

Colour: red granate

Bouquet: intense and characteristic

Taste: dry, full, harmonious

Service temperature: 18-20°C

Recommended pairings: it goes well with local dishes based on truffles, red meat, seasoned / spicy cheeses.

The name: the name of the cru from which it comes

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**La
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TECNHICAL SHEET



Name: **Zabaldà**

Denomination: Barbera d'Alba DOC

Variety: Barbera 100%

Harvest: manual in cases

Vinification: destemming with cold maceration for a few days in temperature controlled tanks. Vinification in steel tanks with control of temperature for about 8 days.

FML: in steel

Ageing: from 9 to 12 months in oak barrels of different capacities.

Production: about 7000 -15 000 bottles a year

Tasting notes

Colour: purple ruby, purplish fingernail

Bouquet: floral, red fruits and spice

Taste: Typical Barbera, fresh, with a dry, savory and harmonious flavor

Service temperature: 16-18°C

Recommended pairings: meat appetizers, pasta, pizzas and cheese dishes.

The name: we called it Zabaldà in honor of ex-owner of the vineyard

La Biòcca S.r.l.agricola

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**La
Biòcca**

SCHEDA TECNICA



Name: *Adae*

Denomination: Barbera d'Alba DOC Superiore

Variety: Barbera 100%

Harvest: manual in cases

Vinification: destemming and cold maceration for 3 days. Vinification in steel tanks without temperature control for about 15 days with regular punch-downs and pump-overs. Postfermentative maceration for about 21 days.

FML: in oak tonneau

Ageing: 12 months in oak tonneau of 2° and 3° passage

Production: about 900-1500 bottles a year

Tasting notes

Colour: ruby red

Bouquet: fruity, characteristic with some notes of wood

Taste: dry, sapid, harmonious, evident freshness and compound tannins

Service temperature: 16-18°C

Recommended pairings: first courses, red meats and cheeses

The name: the first year of production of this wine (2012) the grape comes from one old vineyard where an owner is called Ada. In Latin "Adae" means "of Ada".

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**La
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TECHNICAL SHEET



Name: **Monvigliero**

Denomination: Barolo DOCG

Variety: Nebbiolo 100%

Harvest: manual in cases

Vinification: destemming & cold maceration for a few days. Fermentation in French oak tonneau for about 10 days with regular punch-down and pump-overs. Post-fermentative maceration for about 3-4 weeks.

FML: in oak tonneau

Ageing: minimum 18 months in oak

Production: about 700-800 bottles a year

Tasting notes

Colour: red granate

Bouquet: intense and characteristic

Taste: dry, full, harmonious

Service temperature: 18-20°C

Recommended pairings: it goes well with risotto (in particular risotti), game meat, aged / spicy cheeses.

The name: the name of the cru from which it comes

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**La
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TECHNICAL SHEET



Name: **Ravera**

Denomination: Barolo DOCG

Variety: Nebbiolo 100%

Harvest: manual in cases

Vinification: destemming & cold maceration for a few days. Fermentation in French oak tonneau for about 10 days with regular punch-down and pump-overs. Post-fermentative maceration for about 3-4 weeks.

FML: in oak tonneau

Ageing: minimum 18 months in oak

Production: about 1500-3000 bottles a year

Tasting notes:

Colour: red granate

Bouquet: intense and characteristic

Taste: dry, full, harmonious

Service temperature: 18-20°C

Recommended pairings: it goes well with local dishes based on truffles, game meat, aged / spicy cheeses.

The name: the name of the cru from which it comes

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TECHNICAL SHEET

Name: **Ricciaia**

Denomination: Dolcetto d'Alba DOC

Variety: Dolcetto 100%

Harvest: manual in cases

Vinification: pressing and immediate fermentation in steel tanks and oak tonneaux of different capacities, without temperature control. Fermentation for about 7 days with manual punching down and regular gravity pumping over. Post-fermentation maceration for 20 days.

FML: in steel

Ageing: about 12 months in oak of different capacities

Production: about 4 000 -8 000 bottles a year

Tasting notes:

Colour: ruby red

Bouquet: intense, with vinous features, berries, spices, balsamic notes

Taste: soft and fleshy on the palate, it shows acidity and cohesive tannins, pleasantly bitter

Service temperature: 16-18°C

Recommended pairings: vegetable appetizers, cold cuts, red meats, risotto, mushrooms and legumes.

The name: the hedgehog is our symbol, being round and hard, just like a "biòca". The ricciaia is a pile of chestnut trees, called "maròn" in Piedmontese, which are part of the gastronomic tradition of Cuneo, the capital of our province.



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SCHEDA TECNICA

Name: Faje 'n Ross

Denomination: Freisa di Chieri DOC Superiore

Variety: Freisa 100%

Harvest: manual in cases

Vinification: destemming and fermentation in steel tanks and in oak tonneau of different capacities, without temperature control. Fermentation for 7 days with manual punch-downs and regular pump-overs. Post-fermentation maceration for 20 days.

FML: in steel

Ageing: about 6 months in new barrels, 6 months in old barrels and about 2 months in steel tanks.

Production: about 2 000-3 000 bottles a year

Tasting notes:

Colour: ruby red

Bouquet: characteristic, delicate

Taste: lovable, soft, fresh

Service temperature: 16-18°C

Recommended pairings: first courses, risottos but ideal with seasoned salumi and fried foods.

The name: translated from the Piedmontese dialect, it means: "make it a red", a typical expression used in these areas when one finds oneself in the company of friends, to celebrate in joy. What better way to toast then ...? "Faje 'n ross".



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La Biòca

SCHEDA TECNICA

Name: Cyrogrillo

Denomination: Langhe DOC Rossese Bianco

Variety: Rossese Bianco 85%, Incrocio Manzoni Bianco 15%

Harvest: manual in cases

Vinification: separate vinification for the 2 varieties. Destemming and soft pressing without maceration. Fermentation in steel tanks with temperature control. The blend is done about 2 months before bottling.

FML: in steel tanks

Ageing: on noble lees for 5 months in a steel tanks

Production: about 2 500-5 000 bottles a year

Tasting notes:

Colour: straw yellow with greenish reflections

Bouquet: characteristic, fruity

Taste: dry, soft, harmonious

Service temperature: 10-12°C

Recomended pairings: good as an aperitif, it goes well with shellfish, fish in general and with medium-aged cheeses.

The name: in 400 the counts Alfieri di Magliano, nowadays common of the Roero, issued a document in which strictly forbidden to the vassals the alimentary use of the hedgehogs, denominated in the document "cyrogrilli".



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SCHEDA TECNICA



Name: Moschiaccio

Denomination: Moscato d'Asti DOCG

Variety: Moscato 100%

Harvest: manual in cases

Vinification: destemming and cold maceration before pressing. Fermentation in autoclave for 12 days at very low temperatures to preserve the delicate aroma of the variety.

FML: none

Production: about 3000-5000 bottles a year

Tasting notes:

Colour: yellow straw

Bouquet: characteristic and fragrant of Moscato

Taste: sweet, aromatic, characteristic, sometimes lively

Service temperature: 6-8°C

Recommended pairings: it goes perfectly with desserts and small pastries.

The name: from the Latin "schiacciare = tread out" or "crush" is an action referring to the crushing of freshly grapes. Here is borned "MO" (now) e "Schiaccio" (crush). Said that: I Moschiaccio and you?

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TECHNICAL SHEET

Name: **Ricciaia**

Denomination: Dolcetto d'Alba DOC

Variety: Dolcetto 100%

Harvest: manual in cases

Vinification: pressing and immediate fermentation in steel tanks and oak tonneaux of different capacities, without temperature control. Fermentation for about 7 days with manual punching down and regular gravity pumping over. Post-fermentation maceration for 20 days.

FML: in steel

Ageing: about 12 months in oak of different capacities

Production: about 4 000 -8 000 bottles a year

Tasting notes:

Colour: ruby red

Bouquet: intense, with vinous features, berries, spices, balsamic notes

Taste: soft and fleshy on the palate, it shows acidity and cohesive tannins, pleasantly bitter

Service temperature: 16-18°C

Recommended pairings: vegetable appetizers, cold cuts, red meats, risotto, mushrooms and legumes.

The name: the hedgehog is our symbol, being round and hard, just like a "biòca". The ricciaia is a pile of chestnut trees, called "maròn" in Piedmontese, which are part of the gastronomic tradition of Cuneo, the capital of our province.



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TECNICAL SHEET



Name: Ricciantè

Denomination: BRUT rosé quality wine

Variety: typical local grapes

Harvest: manual in cases

Vinification: Pressing without maceration. Fermentation in temperature-controlled steel tanks at low temperatures for about 20 days and then the wine remains on fine lees for 6 months in autoclave (Charmat method).

FML: none

Ageing: 6 months in autoclave

Production: about 8 000- 10 000 bottles a year including magnum

Tasting notes:

Colour: rosé

Bouquet: fruity and delicate

Taste: soft, light, creamy, lively

Service temperature: 10-12°C

Recommended pairings: local dish, cold dishes, fish, it is perfect as an aperitif.

The name: the hedgehog is our symbol, being round and hard, just like a "biòca" (tough head). Hedgehog (riccio) + sparkling wine (spumante) = Ricciantè.

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**La
Biòca**

SCHEDA TECNICA



Name: Stèrmà

Denomination: Nebbiolo d'Alba DOC

Variety: Nebbiolo 100%

Harvest: manual in cases

Vinification: destemming and cold maceration for a few days. a freddo per alcuni giorni. Alcoholic fermentation in thermocontrolled steel tanks for about a week. Post-fermentation maceration for 10-12 days in order to obtain the greatest extraction of aromatic and phenolic substances.

FML: in stainless steel tanks

Ageing: 14 months in barrels of different capacities

Production: about 9 000-12 000 bottles a year

Tasting notes:

Colour: ruby red tending to granate

Bouquet: fruity and characteristic

Taste: dry, velvety, harmonious

Service temperature: 18-20°C

Recommended pairings: ideal with savory first courses, roasted red meats, grilled meats and medium-aged cheeses.

The name: in Piedmontese dialect «stèrmà» means «hidden». A popular Piedmontese phrase is "Vàte stèrmé 'nt la nèbia" that means "Go and hide in the fog", in the fog in which Nebbiolo is typically harvested.

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**La
Biòca**

SCHEDA TECNICA



Name: **STOLÈT**

Denomination: Barolo DOCG

Variety: Nebbiolo 100%

Harvest: manual in cases

Vinification: destemming & cold maceration for a few days. Fermentation in French oak tonneau for about 10 days with regular punch-down and pump-overs. Post-fermentative maceration for about 3-4 weeks.

FML: in oak tonneau

Ageing: minimum 18 months in oak

Production: about 500-1500 bottles a year

Tasting notes:

Colour: red granate

Bouquet: intense and characteristic

Taste: dry, full, harmonious

Service temperature: 18-20°C

Recommended pairings: it goes well with local dishes based on truffles, game meat, aged / spicy cheeses.

The name: "sto lét" in Piedmontese language means "this bed" and if one is 100 years old one definitely needs one.

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**La
Biòca**

SCHEDA TECNICA



Name: Daje Mach

Denomination: Verduno Pelaverga DOC

Variety: Pelaverga Piccolo 100%

Harvest: manual in cases

Vinification: destemming and cold maceration for 72 hours, with 2 pump-overs closed every day in a steel tank with a temperature control. The fermentation lasted about 9 days followed by a maceration of about 15 days.

FML: in steel

Ageing: 10 months in wooden barrels of different capacities

Production: about 800 -1 600 bottles a year

Tasting notes:

Colour: ruby red with violet reflections

Bouquet: intense, fragrant, with spicy character

Taste: dry, fresh, velvety, with an aftertaste of black pepper

Service temperature: 14-18°C

Recommended pairings: cured meats, semi-hard cheeses, white meats like roast rabbit.

The name: "Daje mach" in Piedmontese dialect it means "Go for it!" or "May the force be with you!"

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