



ODYSSEY VINI

## ORIGIN

Boca, Alto-Piemonte - Italy

## VARIETIES

50% Croatina; 40% Vespolina; 10% Nebbiolo

## VINEYARD

Vineyards in and around Traversagna di Prato and Sesia (in Boca). 1 hectare vineyard, 450m above sea level. Oldest vines upto 20 years. Soil is Clay with volcanic porphyry.

## VINIFICATION

Spontaneous fermentation followed by aging in stainless steel for 12 months before bottling.

## PROPERTIES

800 cases

Unfiltered

Unfined

Cold-Stabilized

Native Yeasts

ORGANIC (not certified)



# GRAPPOLO

Grapes for the People

*Alto-Piemonte, Italy*

In the vineyards of Alto Piemonte, inspiration struck me like a bolt of lightning. Surrounded by sun-kissed vines and whispered secrets, the idea for Grappolo came alive. As a devoted fan of the region's wines, I yearned for a fun and fresh wine that could capture the essence of Boca and the playful vibes of "vino sfuso."

Grappolo became my love letter to Boca, incorporating local grapes sourced from organically-farmed volcanic vineyards. The cool natural fermentation process ensured that we preserved the true spirit of Alto Piemonte.

My partner in this journey is one of Boca's torchbearers and local legend who has been rehabilitating abandoned vineyards and making benchmark wines here for decades.

For me, Grappolo represents joy, celebration, and the incredible power of wine to bring people together. With each sip, I am transported to the vineyard and the people who we worked with on this wine and the collective connection that Grappolo embodies.

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