

AZIENDA AGRICOLA  
E. PIRA E FIGLI  
BAROLO - ITALIA

*Chiara Boschis*



## BARBERA D'ALBA SUPERIORE DOC 2011

<b>Grape variety:</b>	100% Barbera
<b>Alcohol content:</b>	14% by volume
<b>Production:</b>	475 cases
<b>Avg. yield per acre:</b>	22 hl/acre
<b>First vintage:</b>	1990
<b>Vineyard:</b>	Mosconi, Ravera in Monforte d'Alba, and Gabutti in Serralunga
<b>Type of soil:</b>	Clay, limestone and marl
<b>Avg. vine age:</b>	40 years
<b>Altitude:</b>	1300 feet above seal level
<b>Time of harvest:</b>	Mid-October
<b>Cellar location:</b>	Barolo
<b>Fermentation:</b>	Vinified using modern methods and automatic temperature control during fermentation with automated punch downs.
<b>Aging:</b>	18 months in French oak barrels (second passage and third passage); several months aging in bottles

### *Critics' Tasting Notes*

**"The 2011 Barbera d'Alba Superiore is an attractive, juicy red to drink over the next few years. Dark red and black fruit with sweet spices flow through to the generous, supple finish." – Antonio Galloni**

**"A juicy, dense style, with weight to the blackberry and raspberry flavors. This firms up on the finish, remaining balanced and long. Drink now through 2018. 475 cases made." Wine Spectator**

