



AZIENDA AGRICOLA
E. PIRA E FIGLI
BAROLO - ITALIA

Chiara Boschis



BARBERA D'ALBA SUPERIORE DOC 2012

Grape variety:	100% Barbera
Alcohol content:	14% by volume
Production:	540 cases
Avg. yield per acre:	22 hl/acre
First vintage:	1990
Vineyard:	Mosconi, Ravera in Monforte d'Alba, and Gabutti in Serralunga
Type of soil:	Clay, limestone and marl
Avg. vine age:	40 years
Altitude:	1300 feet above seal level
Time of harvest:	Mid-October
Cellar location:	Barolo
Fermentation:	Vinified using modern methods and automatic temperature control during fermentation with automated punch downs.
Aging:	18 months in French oak barrels (second passage and third passage); several months aging in bottles

Accolades

“Crushed raspberries, flowers, mint and cinnamon meld together in the 2012 Barbera d’Alba Superiore. The style is floral, lifted and built on finesse more than power. Understated saline notes support the nuanced finish.” – Antonio Galloni

Tasting Notes

Color: Ruby red with violet reflections

Bouquet: Ripe red fruits with spicy notes

Palate: Beautiful red berries lend a smoothness and richness; round, full bodied that is bright and harmonious.

Pairing: An excellent accompaniment to pasta dishes with meat sauce, wild game, grilled meats, wild mushrooms, and hard cheese.