

AZIENDA AGRICOLA
E. PIRA E FIGLI
BAROLO - ITALIA

Chiara Boschis



BAROLO CANNUBI DOCG 2010

Grape variety:	100% Nebbiolo (from clones Michet, Lampia, and Rosè)
Alcohol content:	14.39% by volume
Production:	800 cases
Avg. yield per acre:	10-16 hl/acre
First vintage:	1990
Vineyard:	Cannubi, Barolo
Exposure:	South, Southwest
Type of soil:	Calcareous soils and Miocene (Sant' Agata Marl fossils with a high percentage of sand)
Avg. vine age:	30 years
Altitude:	980 feet above seal level
Cellar location:	Barolo
Fermentation:	Vinified using modern methods and automatic temperature control during fermentation with frequent pumping and punch down.
Aging:	24 months in French oak barrels (30% new); minimum 12 months in bottle

Critics' Tasting Notes

"The 2010 Barolo Cnnubi is a drop-dead gorgeous beauty. Freshly cut flowers, mint, spices, new leather and violets all waft from the glass in a refined, impeccable Barolo loaded with class. The 2010 is all about delicacy, finesse and elegance. Sweet, floral and impeccable in its balance, the 2010 is striking from start to finish. This is pure sensuality." – Antonio Galloni

94 points

Antonio Galloni

Vinous

"There's plenty of cherry fruit here, along with licorice and spice flavors. Tightly wound and dense, with finely grained tannins, this is balanced overall and comes together on the finish. Best from 2017 through 2035. 800 cases made." – Wine Spectator

93 points

Wine Spectator

