



AZIENDA AGRICOLA
E. PIRA E FIGLI
BAROLO - ITALIA
Chiara Boschis



DOLCETTO D'ALBA DOC 2011

Grape variety:	100% Dolcetto
Alcohol content:	12.57% by volume
Production:	308 cases
Avg. yield per acre:	22 hl/acre
First vintage:	1990
Vineyard:	Sèlure (Borgata Conterni) in Monforte d'Alba
Type of soil:	Clay, limestone and marl
Avg. vine age:	20 years
Altitude:	1310 feet above seal level
Cellar location:	Barolo
Fermentation:	Vinified using modern methods and automatic temperature control during fermentation with automated punch downs.
Aging:	9 months in French oak barrels (third passage); 2-3 months in bottle

Critics' Notes

“The 2011 Dolcetto d’Alba is all freshly cut flowers, Maine blueberries, cloves and mint. This is a decidedly mid-weight, feminine Dolcetto with gorgeous balance and tons of personality.”-Antonio Galloni, Vinous

Tasting Notes

Color: Ruby red with violet reflections

Bouquet: Marasca cherries, wild strawberries, and small red fruits

Palate: Dry, full and fresh with light tannins which are intertwined with ripe red fruits, great persistency

Pairing: An excellent accompaniment with hearty soups or pasta dishes with meat sauces, boiled or grilled meats, antipasti, and soft, semi-sweet cheeses