



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



DOLCETTO D'ALBA DOC 2012

Grape variety:	100% Dolcetto
Alcohol content:	13.16% by volume
Production:	358 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' Tasting Notes

“Good bright, dark red. Tangy black cherry, crushed tart cherry, licorice and black pepper on the nose. Like a bracing fruit cocktail in the mouth, showing lovely texture and depth of flavor. Finishes with firm tannins and noteworthy persistence. Very good for the year. Chiara Boschis told me she drops a good portion of her Dolcetto drop to enable the rest of the fruit to ripen early ‘before cool September nights ruin the crop. I might as well do this as you can’t make money on Dolcetto anyway.” Stephen Tanzer, International Wine Cellar

“This red is coiled tight, with moderate black cherry, thyme, and black pepper flavors set against dense, dusty tannins. Drink now through 2016. 350 cases made.” –Wine Spectator