



AZIENDA AGRICOLA
E. PIRA E FIGLI
BAROLO - ITALIA

Chiara Boschis



BAROLO MOSCONI DOCG 2009

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|-----------------------------|---|
| Grape variety: | 100% Nebbiolo |
| Alcohol content: | 14.49% by volume |
| Production: | 833 cases |
| Avg. yield per acre: | 18 hl/acre |
| First vintage: | 2009 |
| Vineyard: | Mosconi (Monforte d'Alba) |
| Type of soil: | Calcareous clay |
| Exposure: | South, Southeast |
| Avg. vine age: | 50 years |
| Altitude: | 1200 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

“A wine with delicious berry, chocolate and cocoa character and hints of orange peel. Medium to full body, fine tannins and a pretty finish. This is so wonderful to drink now. Why wait?”- James Suckling, 91 points

“(from 50-year-old vines, according to Chiara Boschis): Good full red. Deep aromas of plum, red licorice, menthol and sweet butter. Fat, silky and full on the front half, with a strong element of sweet spices, then a bit more muscular on the back. This large-scaled wine finishes with substantial oak tannins and a touch of youthful dryness.”-Stephen Tanzer, 91+ points

-Wine Spectator, 91 points