



AZIENDA AGRICOLA
E. PIRA E FIGLI
BAROLO - ITALIA

Chiara Boschis



BAROLO MOSCONI DOCG 2010

Grape variety:	100% Nebbiolo
Alcohol content:	14.49% by volume
Production:	980 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 stern customer, sporting aggressive, dusty tannins that frame cherry, tobacco and spice flavors. There’s sweet fruit at the core, but this will require patience. Best from 2018 through 2033. 980 cases made.” – Wine Spectator, 92 points

“The 2010 Barolo Mosconi, the estate’s first wine from this south-facing site in Monforte, is showing beautifully today. In this cold, late-ripening vintage, the south exposition and richness typical of this site give the Mosconi a level of mid-palate pliancy and richness the other 2010 Barolo’s don’t have. Mosconi has never given Barolos of finesse or elegance, but this is just as about as good as it gets.”-Antonio Galloni, Vinous, 95 points

-James Suckling, 92 points