



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



BAROLO MOSCONI DOCG 2011

Grape variety:	100% Nebbiolo
Alcohol content:	14.93% by volume
Production:	300 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

“The 2011 Barolo Mosconi shows the rich, broad personality of this south-facing site in Monforte. Graphite, melted road tar, cloves and plums open up in a rich, powerful Barolo built on a sense of gravitas. The Mosconi is all about darkness and density.”

-Antonio Galloni, Vinous, 92-95 points