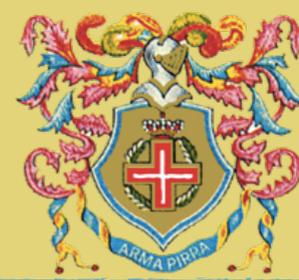




AZIENDA AGRICOLA
E. PIRA E FIGLI
BAROLO - ITALIA

Chiara Boschis



LANGHE NEBBIOLO DOC 2010

Grape variety:	100% Nebbiolo
Alcohol content:	14.77% by volume
Production:	216 cases
Avg. yield per acre:	10-16 hl/acre
First vintage:	1990
Vineyard:	Ravera (San Giuseppe) Monforte d'Alba
Type of soil:	Calcareous clay soil
Avg. vine age:	15 years
Altitude:	1300 feet above seal level
Cellar location:	Barolo
Fermentation:	Vinified using modern methods and automatic temperature control during fermentation with automated punch downs.
Aging:	12 months in French oak barrels; 2-3 months in bottle

Critics' Notes

"...Firm yet polished tannins frame a core of deep, resonant red fruit in this surprisingly structured, intense wine. Flowers, tobacco, mint and spices emerge over time, but in the end, the 2010 is a wine defined by its structure, length, and pure class. The 2010 could use another year in bottle, but is already incredibly delicious. I loved it."- Antonio Galloni, Vinous

91 points

Anotnio Galloni

Vinous

Tasting Notes

Color: Fairly intense ruby red tending towards garnet

Bouquet: ripe red fruits with beautiful notes of rosebush and wild flowers

Palate: Dry, velvety and well-balanced with red cherry and black forest fruits, tobacco, and fresh mint; 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