



AZIENDA AGRICOLA
E. PIRA E FIGLI
BAROLO - ITALIA

Chiara Boschis



LANGHE NEBBIOLO DOC 2011

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' Tasting Notes

“(from high-altitude young vines in Ravera in Monforte d’Alba): Good bright red. Highly perfumed aromas of raspberry, tobacco, rose petal and white pepper. Juicy but a bit clenched, showing very good spicy lift for 2011 nebbiolo. Finishes with dusty tannins and good length.” –Stephen Tanzer

“This ripe, succulent version evokes cherry, berry, and spice flavors. Turns lean on the finish, where the dusty tannins linger, revealing a pleasant echo of fruit. Drink now through 2018.”- Wine Spectator