

AZIENDA AGRICOLA
E. PIRA E FIGLI
BAROLO - ITALIA

Chiara Boschis



BAROLO VIA NUOVA DOCG 2009

Grape variety:	100% Nebbiolo (clones of Michet and Lampia)
Alcohol content:	14.39% by volume
Production:	583 cases
Avg. yield per acre:	10-16 hl/acre
First vintage:	1995
Vineyard:	Via Nuova: blend of 6 cru located in three villages- Barolo (Terlo-Liste); Monforte d'Alba (Ravera di Monforte, Mosconi); Serralunga d'Alba (Gabutti and Baudana)
Type of soil:	Calcareous soils and Miocene
Exposure:	South, Southeast
Avg. vine age:	30 years
Altitude:	1115 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 (new); minimum 12 months in bottle

Critics' Tasting Notes

"This is a medium-bodied and pleasantly fruity red with plum and chocolate character. Medium body, soft and round tannins and a delicious finish. Attractive to drink now."- James Suckling, 90 points

"Offers a mix of floral, raspberry, cherry, menthol, tobacco and leather notes, with a hint of balsamic in the background. Offers solid tannins and a long finish. A pretty red that needs aeration. Best from 2016 through 2026. 600 cases made." – Wine Spectator, 93 points

90 points

Stephen Tanzer

IWC

