

AZIENDA AGRICOLA
E. PIRA E FIGLI
BAROLO - ITALIA

Chiara Boschis



BAROLO VIA NUOVA DOCG 2010

Grape variety:	100% Nebbiolo (clones of Michet and Lampia)
Alcohol content:	14.39% by volume
Production:	285 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

-Antonio Galloni, Vinous- 96 points

“A bright, elegant style, this red shows cherry, strawberry, spice and tea aromas and flavors. Tannic and austere on the finish, with lingering elements of fruit, spice and tobacco. Best from 2017 through 2032. 285 cases made.”-Wine Spectator, 92 points

“Aromatic and floral with ripe strawberry and raspberry character. Full body with fine tannins and a tangy, ripe-fruit character. Hints of cedar, caramel and chocolate on the finish. Give this two years to come together: better in 2017.”-James Suckling, 92 points

