

AZIENDA AGRICOLA
E. PIRA E FIGLI
BAROLO - ITALIA

Chiara Boschis



BAROLO VIA NUOVA DOCG 2011

Grape variety:	100% Nebbiolo
Alcohol content:	14.85% by volume
Production:	650 cases
Avg. yield per acre:	18 hl/acre
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

“A dark, voluptuous wine, 2011 Barolo Via Nuova boasts fabulous depth, power and richness. Black fruit, smoke, leather and dark spices find support on a firm tannic spine. The Via Nuova is a blend of fruit from Terlo and Liste in Barolo, Ravera and Mosconi in Monforte and Gabutti and Baudana in Serralunga, a combination of sites that work beautifully, aged in equal parts cask and French oak. In 2011, the Via Nuova stands out for its striking inner perfume, sweetness and structure. I can't wait to taste it from the bottle. – Antonio Galloni, Vinous, 92-95 points

