



E. PIRA (CHIARA BOSCHIS) DOLCETTO D'ALBA D.O.C.

The modest tannins and elegant structure typical of this grape variety make Dolcetto d'Alba an ideal "everyday wine," enjoyable without being overwhelming. Ruby red in color with bright violet reflections, this wine is bursting with fresh fruit like Marasca cherries, wild strawberries and small red fruit on the nose. It's particularly enjoyable slightly chilled on a warm summer day.



Grape variety:	100% Dolcetto
Organic certification:	made from certified organic grapes (the Green Experience organic certification) starting from 2017 vintage
Alcohol content:	13.5% by volume
Production:	6,600 bottles
Average yield:	2,200 kg/ha
First vintage:	1990
Vineyard:	Moscon, Raverai and Le Coste in Monforte d'Alba
Type of soil:	Clay lime marls from the tertiary period
Average age of vines:	20 years old
Average altitude:	400 m (1,312 feet) above sea level
Time of harvest:	Beginning of September
Cellar:	E. Pira Chiara Boschis, Barolo
Fermentation:	Fermentation in automatic, temperature controlled stainless steel tanks with daily punch downs and pump-overs
Aging:	Aging in stainless steel to highlight the bright, fruity character of this grape, 2-4 months in bottle
Total acidity:	5.93 g/L
Release:	Spring, 6 months after harvest
Accolades:	WINE ADVOCATE – 90 pts on 2017 vintage

