



E. PIRA (CHIARA BOSCHIS) LANGHE NEBBIOLO D.O.C.



This wine is a youthful expression of Nebbiolo, the same grape variety that makes up the region's most famous wine, Barolo. Some of the younger vines from the Ravera vineyard in Monforte d'Alba are used to produce this Nebbiolo d'Alba. The unique characteristics of this particular parcel of vineyard and terroir are best expressed when the wine is aged in small oak barrels, resulting in a kinder, more delicate wine – a perfect balance between elegance and structure. Elegant perfumes of red fruit on the nose give way to dry, velvety tannins on the palate.

Grape variety:	100% Nebbiolo
Alcohol content:	14.5% by volume
Production:	7,700 bottles
Average yield per ha:	2,500 – 4,000 kg/ha
First vintage:	2009
Vineyard:	San Giuseppe (Ravera) in Monforte d'Alba
Type of soil:	Calcareous clay
Average age of vines:	15 years old
Average altitude:	400 m (1,312 feet) above sea level
Time of harvest:	Mid-October
Cellar:	E. Pira Chiara Boschis, Barolo
Fermentation:	Fermentation and maceration in stainless steel tanks for 6 to 10 days, with temperature about 18-20 C to encourage malolactic fermentation
Aging:	Aging in French oak barriques for 12 months, lightly filtered and aged for min. of 2 months in a bottle
Total acidity:	5.38 g/L
Release:	Spring, 1.5 years after harvest
Accolades:	VINOUS MEDIA – 91 pts on 2016 vintage

