



E. PIRA & FIGLI CHIARA BOSCHIS

Region: Barolo (Piedmont), Italy

Owners: Boschis family

Website: www.pira-chiaraboschis.com/

Winemaker: Chiara Boschis and brother Giorgio

WINES:

E PIRA (CHIARA BOSCHIS) DOLCETTO D'ALBA DOC

fresh with enticing fruit and perfumes, an ideal "everyday wine"

100% Dolcetto, aged in stainless steel to enhance its characteristic fresh, elegant fruit.

E PIRA (CHIARA BOSCHIS) BARBERA D'ALBA SUPERIORE DOC

a medium-bodied wine with lush fruit; vibrant young, but also age-worthy

100% Barbera, fermentation in stainless steel followed by ~16 months in used French oak barriques and 2/3 months in bottle.

E PIRA (CHIARA BOSCHIS) LANGHE NEBBIOLO DOC

a perfect introduction to Barolo, a balanced, velvety wine with elegant fruit

100% Nebbiolo, aged ~14 months in used French oak barriques and minimum 2 months in bottle.

E PIRA (CHIARA BOSCHIS) BAROLO CANNUBI DOCG

an elegant and harmonious single-vineyard Barolo, soft yet firm and persistent

100% Nebbiolo (clones of Michet and Lampia) from the famous Cannubi Cru in Barolo. Aged in lightly toasted 30% new French oak for 24 months and an additional year in bottle.

E PIRA (CHIARA BOSCHIS) BAROLO MOSCONI DOCG

a Barolo of great structure and character, ideal for aging

100% Nebbiolo (clones of Michet and Lampia) from the Mosconi cru in Monforte d'Alba. Aged in lightly toasted 30% new French oak for 24 months and an additional year in bottle.

E PIRA (CHIARA BOSCHIS) BAROLO VIA NUOVA DOCG

a "classic" Barolo blend, combining austerity and elegance with ethereal floral and fruit perfumes

100% Nebbiolo (clones of Michet and Lampia) coming from 6 different vineyards in Barolo, Monforte d'Alba and Serralunga d'Alba. Aged in French oak barriques and casks followed by a year in bottle.