

# E. PIRA & FIGLI – CHIARA BOSCHIS



AZIENDA AGRICOLA  
**E. PIRA & FIGLI**  
BAROLO - ITALIA



*Chiara Boschis*



In 1981, the opportunity to purchase the historic E. Pira e Figli winery, established in the 18th century in the center of Barolo village, arose after the passing of the last male heir of the Pira family. Chiara Boschis [while still a university student], despite growing up in a prominent Barolo producing family, seized the opportunity to acquire the Pira estate in order to fulfill her own dreams rather than follow the societal norms a patriarchal society expected of her at the time. By 1990 she was widely recognized as the first woman to own and operate a winery in the Langhe, earning her the moniker of the original “Barolo Girl” as the sole female member of the famed revolutionary group of young winemakers: the Barolo Boys. Together they set out to produce high quality terroir driven wines that would make Barolo known around the world. In 2010, when her brother Giorgio partnered with her, they achieved Organic certification for the entire Estate. In 2014, Chiara was ready for her next challenge and set out to convert the prestigious Cannubi cru into the first all organic hill in the Langhe as part of the Green Revolution. Today 80% of the hill practices organic farming, which earned her the “Green Award” from Robert Parker’s Wine Advocate. Today Chiara and Giorgio are preparing the next generation: Beatrice, Elena and Vittoria will be the “Barolo Girls” that will manage the estate ensuring that this historic winery continues to be under the stewardship of women.

Chiara is an artisan grower, whose philosophy is to craft wines that combine the extraordinary power of Barolo with approachability, balance, intense aromatics, and elegance. This equilibrium is achieved through strict vineyard management (all work is carried out manually), careful selection, organic farming practices and meticulous vinification techniques that favor a gentle touch, allowing the grapes to express their true character. She is a farmer first. Chiara then unites the best of traditional and modern winemaking techniques in a continuous endeavor to consistently produce high quality wines representative of their heritage. Here you will find Barolo that embraces true terroir. As a winemaker, she is a master at tannin management, crafting finessed and sophisticated wines that are some of the most aromatically dynamic expressions of Barolo today. It is truly amazing how approachable her Barolo are with just a short bit of bottle age.



## E. PIRA & FIGLI - CHIARA BOSCHIS 2022 BAROLO “MOSCONI” (6PK)

From the 70+ years old Mosconi vineyard in Monforte d’Alba village at 1,200 feet above sea level. 100% de-stemmed. Vinification process (alcoholic fermentation, maceration and malolactic fermentation) in temperature-controlled stainless steel tanks. Aged 24 months in second passage French oak barrique and 1 year the bottle. Unfiltered. The ancient soil of this cru delivers great resilience to the vines and allows the wine to show all the power the Nebbiolo variety can deliver.

**98 Points, James Suckling:** *“Austere and complex with stunning depth and minerality. The nose shines with clay, cured meat and a fresh, exquisite mix of sweet violets, red currants and blood oranges, as well as a subtle layer of licorice. Full-bodied and well-woven with great tannins, this is ripe, velvety and salty, showing crisp acidity and chewy character. Graphite aftertaste. Drink upon spring release, but best after 2026.”*

**95 Points, Decanter Magazine:** *“While the 2022 Mosconi may not have the sheer profundity or textural complexity of the 2021, it is still magnificently detailed and velvety in mouthfeel. Forest undergrowth, mace and cured leather permeate throughout, bringing a richness to the mature fruit. Dried cherry is swaddled in layers of silky tannins, while tangy rust and salty minerals make the mouth water. Freshness meets seduction. Recognizing that the grapes arrived at harvest after prolonged stress, Chiara Boschis tried to create the opposite. She kept temperatures low to draw out fermentations and gave slow, delicate punch downs less often.”*

