

E. PIRA & FIGLI - CHIARA BOSCHIS



AZIENDA AGRICOLA
E. PIRA & FIGLI
BAROLO - ITALIA



Chiara Boschis

Pira is an old family of viticulturists that, between the end of '800 and the beginning of '900, became wine-producers. This prosperous patriarchal family slowly declined as all its male components started to die young, one after another until the tragic end of Luigi Pira, a noble man who believed in the importance of traditions: the last one to tread the grapes and to make wine without mechanical devices. About a year after his death, his sisters, who couldn't manage the family business but were willing to carry on the tradition, sold the vineyards and winery to their old friends family Boschis. Then, taking the reigns in 1990 Chiara Boschis, created a bit of a revolution by not only becoming one of the 1st woman winemakers in the Langhe but by also becoming one of the most highly regarded for her talents, knowledge, passion & technique.



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 2024 Langhe Nebbiolo

100% Nebbiolo. A blend of a plot in Le Coste plus the portion of the Mosconi vineyard that is younger vines. This blend also has up to 1/3 of the rare Rose clone that was propagated by her father. Fermentation and maceration occur in stainless steel over 8 days. Aging takes place in French oak barriques for 12 months. The wine is unfiltered.

2021 review: 93 points, Jeb Dunnock: *"The 2021 Langhe Nebbiolo is fruit-forward with its aromas and is noted with ripe raspberry and a darker mineral profile. It also displays more richness in the palate as well as more structure, with comparatively broad shoulders, while retaining great purity. An outstanding red, it is deserving of holding and drinking 2024-2030."*

