

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 2025 Dolcetto d'Alba

100% Dolcetto from the Sèlure (Borgata Conterni) vineyard in Monforte d'Alba (Barolo area) from 28-year-old vines. Fermented in stainless steel and aged for 9 months in French Oak (3rd passage). Only 368 cases produced.

8 days. Aging takes place in French oak barriques for 12 months. The wine is unfiltered.

2023 Review: 91 points, Jeb Dunnock: *"Refreshing on the nose with pretty, pristine fruit aromas of fresh flowers, mixed berries, raspberries, and wet stones. It has a refined and very elegant texture, with fine tannins and a clean, refreshing feel throughout. A lovely Dolcetto with a clean, medium-bodied feel and a great finish, it's a highly versatile wine to enjoy all year round. Drink now or over the next couple years to capture it at its peak."*

