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## BARBERA D'ALBA SUPERIORE DOC 2010

The 2010 viticultural year was impacted by both a long winter, causing a delay in bud break (as well as all subsequent phenological phases) and heavy rainfall which, in turn, delayed maturation. Despite these difficulties, we were able to obtain very good results by monitoring and paying constant attention to vineyard management which included diligent pruning and green harvesting. We also harvested at the most optimal moment, thereby achieving the best results.

**January:** A cold and grey month which stayed mostly under 0°C. There were no instances of heavy snowfall.

**February:** Very cold temperatures in the first 10 days (down to -14°C), while the second half of the month was mainly rainy, dropping to an average temperature of -15°C.

**March:** The temperature significantly increased and many days saw sunshine.

**April:** A very mild and unusually dry month. After the 19<sup>th</sup>, temperatures hit over 20°C with a high of 28°C on the 26<sup>th</sup>.

**May:** The temperature dropped and we saw rain daily for the first 15 days. After the 15<sup>th</sup>, the temperature rose and reached 30°C and culminated in precipitation to end the month.

**June:** An unstable month with significant rainfall. Summer arrived towards the end of the month with temperatures reaching 34°C.

**July:** A constant hot period until the 24<sup>th</sup> of July when cool northerly winds dropped the temperature to a low of 10°C.

**August:** Particularly variable with frequent precipitation and large temperature swings.

**September and October:** Summer-like temperatures, followed by a decrease to 4.5°C.

We returned to temperatures in their 20s by September's end and the beginning of October. **Harvest began on the 13<sup>th</sup> of October, 2010.**

**Vineyard:** Mosconi - Ravera. These vineyards are in the locality of Borgata Conterni (Mosconi) and San Giuseppe (Ravera) in Monforte d'Alba.

**Varietal:** Barbera 100% **Soil:** Clay lime marls from the tertiary period **Altitude:** 1300 ft.

**Method of Production:** Vinified at our winery in the village of Barolo using modern methods, automatic temperature control of fermentation along with automated punch downs. Aged 18 months in second and third passage French oak barriques and a minimum of 2 - 3 months in the bottle.

**Bottled:** March 19, 2012 with light filtration.

**Production:** 6,365 750 ml. bottles and 134 magnums of 1.5 litres.

**Tasting Notes:** Colour - Ruby red with violet reflections.

Perfume - Red fruit with notes of spices.

Taste - Balanced, fruity, smooth, round and harmonious.

**Analytical Data:** Alc. 13.51% Total Acidity 6.2 g/L Dry Extract 29 g/L