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## BARBERA D'ALBA SUPERIORE DOC 2011

2011 will be remembered by a succession of climatic anomalies which strongly influenced the vine development and grape ripening phases. Contrary to the previous two years, the more mild winter allowed for the budding stage to be on time. In April, the abnormally high temperatures caused the buds to grow quickly. May was just as favourable, with above average temperatures and almost no rainfall, allowing the flowering and fruit setting stages to follow each other effortlessly. June and July were slightly cooler, followed by extremely high temperatures in August (especially during the last two weeks) which made for an earlier harvest and an excellent vintage.

**January:** Normal and (at times) mild with little precipitation. There was an abundance of snowfall on January 30<sup>th</sup>.

**February:** Mild with a few sunny, and even warm, days. Snow began to fall at the halfway point and restarted again at the very end of the month.

**March:** A very wet month (well above the yearly average for March) with cold temperatures and even some snowfall. After the 21<sup>st</sup> of March, the weather became more spring-like until the mid-point of April.

**April:** From the 15<sup>th</sup> onwards, high temperatures (up to 35°C) and no precipitation rounded out the month.

**May:** Among the hottest historically. Hot, summer-like weather with well above-average temperatures.

**June:** Unstable; a month full of rain, including thunderstorms.

**July:** Unusually cool, unstable with large amounts of precipitation.

**August:** Temperatures exploded after mid-month with torrid summer heat continuing through to the end of August.

**September:** Warm and dry until the harvest. Unfortunately, the amount of grapes harvested decreased up to 30% in certain locations (due to dehydration of some of the grapes). This, however, allowed for a greater quality of grape selection to be used in this vintage.

Although there were periods of rain, the 2011 vintage was, in fact, full of warm temperatures which allowed for great sugar development and a fabulous quality of wine.

The harvest took place on the **15th and 16th of September, 2011.**

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

**Varietal:** Barbera **Soil:** Clay lime marls from the tertiary period **Altitude:** 1300 ft. 350 mt.

**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 16 months in second and third passage French oak barriques and several months in the bottle.

**Bottled:** March 19, 2013 with light filtration.

**Production:** 5,750 750 ml. bottles and 124 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. 14.16% Total Acidity 6.48 g/L Dry Extract 30.70 g/L