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BAROLO CANNUBI DOCG 2009

Varietal: 100% Nebbiolo (clones of Michet and Lampia).

Vineyard: Barolo Cannubi: from the famous vineyard located in the village of Barolo.

Vineyard Size: Cannubi: 0.7 hectares / 1.73 acres

Soil: Calcareous soils from the Tertiary Period - Miocene (Sant'Agata marls fossils with a high percentage of sand).

Altitude: 300 meters above sea level

Exposure: South, Southwest

The 2009 viticultural year began with a cold winter with abundant snowfall. The high levels of snow resulted in a reserve of water that was much needed for the unusually hot and dry summer. The higher temperatures in the summer, however, were favourable, allowing for early ripening which resulted in a more even/consistent maturation. Overall, 2009 had ideal weather conditions for all of our wines.

January: Very cold (low temperatures of 5° F) with abundant snow, upwards of 40 inches fell at the beginning of the month; the most snow the area has seen in the last decade.

February: Cold with low temperatures throughout the month.

March: Abundant rain bookended a long dry spell mid-month.

April: The rainiest month of the year had 15 days of precipitation (three times the average amount of rainfall) which caused many landslides in the vineyards.

May: Stable weather, but dryer than normal for the month.

June: A particularly warm month with only a few thunderstorms.

July: Warm month (with temperatures reaching 86 °F) without excessive peaks.

August: Very hot with temperatures in the mid to high 90's; the hottest in 10 years excluding 2003.

September and October: The weather conditions in general were excellent and allowed the grapes to reach perfect ripeness levels and allowed us to carry out the harvest in a more relaxed manner.

The harvest began on 29/09/2009

Work in the Vineyard:

Short winter pruning and spring vine training, reduction in yields through removal of excess bunches after the fruit set, strict selection during harvest. All of this work had been performed by hand. To fight vineyard diseases, counter-measures were employed using an organic system with very low environmental impact.

Work in Cellar:

Our winery is located in the village of Barolo. Fermentation took place in steel tanks under temperature control with frequent pumping over and punch down. All the Baroli were aged in lightly toasted 30% new French oak for 24 months and one year further in the bottle prior to release. The style of vinification and aging are kept the same to underline the differences of the terrior.

Bottled: All bottled on the 17th of July 2012

Production: 3,800 750 ml. bottles and 220 magnums of 1.5 litres each.

Tasting Notes:

Colour - Clear garnet red colour and lively.

Perfume - Ethers, persistent, with floral and fruity notes.

Taste - Dry, fruity and harmonious, soft but stern, full of long-term persistence due to the tannins.

Analytical Data:

Barolo Cannubi

Alcohol 14.39 %, Acidity 6.11 g/l, Dry Extract 29.70 g/l.
ph 3.63, Total sulphur dioxide 70 mg/l.