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DOLCETTO D'ALBA 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 30th.

February: Mild with a few sunny, and even warm, days. Snow began to fall at the halfway point and continued 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 21st of March, the weather became more spring-like until the mid-point of April.

April: From the 15th 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 5th and 6th of September, 2011.

Vineyard: Sèlure, in the locality of Borgata Conterni of Monforte d'Alba.

Varietal: Dolcetto 100%

Soil: Clay lime marls from the tertiary period. **Altitude:** 400 meters.

Method of Production: Vinification takes place at our winery in Barolo, using modern methods, automatic temperature control of fermentation along with automated punch downs. Aged in stainless steel to highlight the big, fruity fragrances of the vintage.

Bottled: March 16, 2012

Production: 3700 750 ml. bottles and 30 Magnums of 1.5 litres each.

Tasting Notes: Colour - Ruby red with violet reflections.

Perfume - Marasca cherries, wild strawberries and small red fruit.

Taste - Dry, full and fresh with light tannins.

Analytical Data: Alc. 12.57 % Total Acidity 5.95 g/l Dry Extract 28.9 g/l Total sulphur dioxide 93 mg/l