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DOLCETTO D'ALBA DOC 2012

The most important characteristics of 2012 are those relating to temperatures. Overall, the average January to September temperatures made the year one of the hottest on record. With the exception of February (which hit lows of -20 degrees Celcius / -4 F), the remaining months were above average (with August being very hot and dry). Rainfall was on average and mostly confined to the spring months. The summer included several thunderstorms and even an occurrence of hail. Hail decreased production by 25% (on average) and increased costs, so a diligent selection process of the grapes during harvest was crucial. Rainfall in the fall brought the water system into balance and the grape growing season ended up being very good.

January / February: An intense cold, especially in lowlands. Temperatures hitting -20 degrees Celcius in February for a two week stretch.

March / April / May: A very warm start in March, followed by a wet spring which included plenty of rain. Flowering began in late May.

June - October: The temperature levels remained above average (even higher than 2009) and, in August, the heat wave hit 38-40 degrees Celcius / 100-104 F). Thunderstorms hit the area in June and July and hail damaged crops on August 6th. The phases of fruit setting, berry enlargement and bunch closure followed each other quickly. The harvest took longer than normal due to a careful selection process but occurred during a long and warm stretch. Giving constant care and attention to our vineyards during this unpredictable growing season, we were able to, nonetheless, make a selection of truly great wines.

The harvest took place 13th and 14th September, 2012.

Vineyard: Sèlure, Ravera di Monforte d'Alba, Mosconi and Le Coste di 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 12, 2013

Production: 4300 750 ml. bottles and 100 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. 13.16 % Total Acidity 5.72 g/l Dry Extract 31 g/l Total sulphur dioxide 83 mg/l