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BARBERA D'ALBA DOC 2008

The 2008 viticultural year can be characterized by 2 distinct phases.

First, the abundant spring rainfall (with elevated points in May and 2 hailstorms, July 14th and August 1st) did considerable damage and created extra costs for the care of the vineyard (the harvest required a lot of extra time spent selecting and sorting the grapes).

Followed by favourable weather that reversed the course of the year into an agreeable vintage.

January: started out very mild in temperature, above the average (almost warm) then dropped at the end of the month

February: dry with normal spring temperatures

March: started out with warm temperatures then returned to winter with cold temperatures and snow

April: abundant rainfall (100mm) and temperatures in line for the season (11-12 degrees Celsius)

May: after the first 10 days of stable weather, it was followed by rain everyday for the rest of the month

June: rainy until the middle of the month, then serene weather with dry and warm days

July: cooler than normal with average temperatures of 23 degrees Celsius. Rain and hail at the middle the month

August: hail on the 1st of August, then warmer towards the end the month

September and October: serene and stable with grand temperature ranger that permitted the later grapes (barbera and nebbiolo) to recover in quality and achieve the perfect maturation

The harvest started on October 14, 2008

Vineyard: 100% vineyards situated in the village of Monforte d'Alba

Varietal: Barbera 100%

Soil: Clayey lime marl from the tertiary period

Altitude: 1,312 ft.

Method of Production: vinified in our winery in the village of Barolo, with modern methods, automatic temperature control of fermentation along with automated punch downs.

Aged 18 months in second passage French oak barriques. Bottled May 26, 2010 without filtration.

Bottles Produced: 4612 bottles of 750ml and 100 Magnums of 1.5L

Tasting Notes Colour - ruby red with violet reflections
 Perfume - scents of small red fruit with notes of spices
 Taste - round and full bodied

Analytical Data Alc. 13,97 Total Acidity 7,60