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BAROLO DOCG 2006

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

Vineyard: all from vineyards situated in the town of Barolo, in the localities of Cannubi, Cannubi San Lorenzo and Via Nuova. Vineyard area: 2.5 hectares.

Soil: Sant'Agata limestone and clay marl from the Tertiary period - Micocene

Altitude: 300 meters (Cannubi) and 340 meters (Via Nuova) above sea level

Exposition: South, Southwest (Cannubi) and South, Southeast (Via Nuova)

The year began with weather conditions similar to those of 2000. It started with temperatures below freezing, frequent frosts and periods of no precipitation. This was changed by a big snowstorm on January 26, 27 & 28, one of the heaviest snowstorms in recent years (about 40cm), followed by heavy rainfall. February continued the trend of winter, cold, rainy and snowy.

March was the continuation of winter and we had to wait until April for spring conditions. Alternate periods in May and June were very hot, then a sudden return to cold and only later in the month was there a real heat wave with temperatures over 30 °C.

On June 24 there was a thunderstorm and rainfall which caused more harm than good, the accumulated rainfall deficit was far worse, revealing a shortfall compared to historical averages of 200 mm. With the shortage of spring rains, the situation was less severe than 2003. The month of July saw a record wave heat (38 °C just as the 2003).

August was colder than the previous five years but returns hot at the end of the month along with extreme temperature changes.

The first rainfall of autumn on September 22nd brings an end to the long dry season by dropping nearly 5 times the normal amount of rain than average and equal to the quantities that fell in the first eight months of the year (high risk of flood), but in contrast, the weather was in a mild trend with a return to very high temperatures later in the month.

Concluding the year, once again the weather had a way of correcting itself from earlier weather extremes, such as to cancel each other out. Once again the viticulture of our area has been able to produce wines of great excellence.

The Barolo harvest began in Cannubi 9/29/2006 and Via Nuova 10/09/2006

Barolo Production in 2006:

Cannubi - 8,850 bottles of 750ml and 500 Magnums 1.5L

Via Nuova - 3410 bottles of 750ml

Work in the Vineyard: Short winter pruning and spring vine training, reduction in yield through removal of excess bunches after the fruit set, strict selection during harvest. All of this work has been performed by hand.

To fight vineyard diseases counter measures were employed using an organic system with low environmental impact.

Work in Cellar: Wine-making in our winery located in the village of Barolo. Fermentation took place in steel tanks equipped for both cap emersion and temperature control, with frequent pumping over and punch down. Aged in lightly toasted new French oak for 24 months. Aged one year in bottle. Bottled on June 13-14, 2008

Tasting Notes

Color - clear garnet red color 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 tannin

Analytical Data Barolo Cannubi: Alc. 14.26% Total Acidity 5.90

Barolo Via Nuova Alc. 14.10% Total Acidity 5.85