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DOLCETTO D'ALBA DOC 2009

The 2009 viticultural year had a winter that was particularly snowy. The abundant snow resulted in a reserve of water that was much needed for the unusual hot and dry summer. The higher temperatures in the summer were favourable for Dolcetto allowing for early ripening which resulted in a more even/consistent maturation. Overall, 2009 had ideal weather conditions for Dolcetto.

January: very cold (low temperatures of 5° F) with abundant snow, up to 40 inches 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 and 16 inches of new snow at the beginning of the month.

March: abundant rain alternated with a dry period.

April: the rainiest month of the year, with 15 days of precipitation (which finished the month with 3 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 throughout the month, the hottest in 10 years except for 2003.

September and October: the weather conditions in general were very good and allowed the vines to reach perfect ripeness levels of all the grapes and allowed the grape grower to carry out the harvest in a more relaxed manner.

The harvest started on September 8, 2009

Vineyard: Selure, our vineyard in the locality Borgata **Conterni** of Monforte d'Alba

Varietal: Dolcetto 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 only in stainless steel to highlight the big fruity fragrances of the vintage. Bottled in May 2009 .

Tasting Notes Colour - ruby red with violet reflections

Perfume - fruit of marasca cherries and wild strawberries and small red fruit

Taste - dry, full and fresh with light tannins

Analytical Data= Alc. 13,19 Total Acidity 5,90

