

AZIENDA AGRICOLA  
E. PIRA & FIGLI  
Soc. Semplice Agricola  
Via Vittorio Veneto 1  
12060 Barolo (CN)  
Tel e fax +39 0173 56247  
[www.pira-chiaraboschis.com](http://www.pira-chiaraboschis.com)  
[info@pira-chiaraboschis.com](mailto:info@pira-chiaraboschis.com)

## BARBERA D'ALBA SUPERIORE DOC 2009

The 2009 viticultural year began with a cold winter with abundant snowfall. The high levels of 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 Barbera allowing for early ripening which resulted in a more even/consistent maturation. Overall, 2009 had ideal weather conditions for all of our wines, including the Barbera Superiore.

**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 excluding 2003.

**September and October:** The weather conditions in general were excellent and allowed the grapes to reach perfect ripeness levels and allowed us to carry out the harvest in a more relaxed manner. The harvest began on October 3, 2009.

**Vineyard:** Mosconi - Ravera. These vineyards are in the locality of Borgata Conterni (Mosconi) and San Giuseppe (Ravera) of Monforte d'Alba.

**Varietal:** Barbera 100%

**Soil:** Clay lime marls from the tertiary period.

**Altitude:** 1,300 ft.

**Method of Production:** Vinified at our winery in the village of Barolo using modern methods, automatic temperature control of fermentation along with automated punch downs. Aged 18 months in second and third passage French oak barriques and a minimum of 2 - 3 months in the bottle.

**Bottled:** May 16, 2011 with light filtration.

**Production:** 6,565 750 ml. bottles and 124 magnums of 1.5 litres.

**Tasting Notes:** Colour - Ruby red with violet reflections.

Perfume - Red fruit with notes of spices.

Taste - Balanced, fruity, smooth, round and harmonious.

**Analytical Data:** Alc. 13.68% Total Acidity 6.3