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DOLCETTO D'ALBA DOC 2010

The vine growing season for 2010 was affected by both a long winter, which caused delays in vine budding (and subsequent phases), and abundant rainfall, which encouraged fungal diseases and delayed grape ripening. Despite the difficulties incurred by the weather, however, we were able to manage the vineyards successfully through constant attention, thinning, and the adjustment of our production schedule. By further selecting the most optimal starting point for our harvest, we guaranteed excellent results in all our wines. The 2010 Dolcetto D'Alba, particularly, not only has wonderful balance, harmony and is characteristically fruity and fresh, but is also a great example of its variety and vintage.

January: A cold, grey month with the majority of temperatures mostly below 0°C. The region, however, did not receive abundant snowfall.

February: Intensely cold temperatures in early February reached lows of -14°C. The latter part of the month was characterised by frequent precipitation and highs of 15°C.

March: Temperatures rose decisively giving way to a number of clear sunny days.

April: Mild and unusually dry, temperatures exceeded 20°C starting on the 19th, with a high of 28°C on the 26th.

May: A cold spell accompanied by daily precipitation hit early May, leading to a subsequent increase in temperature to 30°C by month's end. The end of the month was also characterised by intense precipitation.

June: Unstable and filled with prolonged rainfall. Summer weather finally arrived in late June, exceeding 34°C.

July: Characterised by constant heat until the 24th when north-westerly winds forced minimum temperatures down to 10°C.

August: Particularly variable with numerous downpours and a mix of hot and cool periods.

September: Filled with summer-like temperatures in the beginning of the month, giving way to temperatures close to 5°C and precipitation by month's end. The 23rd and 24th, however, was hot and sultry.

The harvest took place on 23/09/2010

Vineyard: Sèlure, in the locality of Borgata Conterni of Monforte d'Alba.

Varietal: Dolcetto 100%

Soil: Clay lime marls from the tertiary period.

Altitude: 1,312 ft.

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: April 2011.

Production: 4,350 750 ml. bottles and 50 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. 12.64 % Total Acidity 5.90 Dry Extract 28.0 g/l. Total sulphur dioxide 50 mg/L