

Barolo, Province of Cuneo

Established: 1981

Owner: Chiara Boschis

Winemaker: Chiara Boschis

Production: 20,000 bottles

Hectares under vine: 3.5

Viticulture: Certified Organic



The Boschis family purchased E.Pira & Figli in 1981, propelling the young Chiara into a role significantly different to that intended with her economics degree. The family were proprietors of Barolo's historic Giacomo Borgogno estate, where Chiara originally learnt her winemaking skills. Since beginning as one of only two female oenologists working in Barolo, Chiara is nowadays regarded as every bit the equal of her peers after bringing her considerable determination, charm and confidence to bear on raising the quality and profile of E. Pira. Her philosophy is to craft wines that marry the extraordinary power of Barolo with approachability and the Pira wines are all about elegance, great aromatics and lush textures. This has been achieved through strict vineyard management, careful selection and impeccable vinification techniques.

Dolcetto d'Alba DOC

Sourced from her new vineyard, Conterni, in Monforte d'Alba and fermented entirely in stainless, this is racy with bright berry fruit, spice and floral notes, the tannins ripe and round.

Barbera d'Alba DOC

Aged in old tonneaux for 18 months, this is elegant and taut with classic Barbera acidity and bite. A 'bishop's robe purple' with loads of black cherry and plum fruit, chocolate and spice, this benefits from some time in the cellar. About 300 cases are produced annually.

Chiara's two Barolos, Cannubi and Via Nuova, are from the commune of Barolo. The vineyards are on calcareous/marly soils at 300-340 metres and their vinification is the same: alcoholic fermentation in temperature controlled stainless steel tanks with frequent pumping over of the must and punching down of the cap. Since the 2005 vintage, Chiara has been reducing her use of new oak (only tonneaux and only lightly toasted) to about half.

Barolo DOCG Cannubi

Cannubi is one of the regions most prestigious vineyards and, historically, its most important. Chiara's holding is 2.5 hectares, producing 950 cases. "The 2006 Barolo Cannubi exudes the warmth of this south-facing site in its open, generous bouquet. The Cannubi possesses more opulence and roundness than the firmer Via Nuova in an expansive, generous expression of dark red fruit that covers the palate from start to finish. Sweet spices and flowers add complexity on the long, round close. This is another drop-dead gorgeous Barolo from Chiara Boschis". Antonio Galloni, The Wine Advocate.

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Barolo DOCG 'Via Nuova'

A tiny parcel of half a hectare, located behind the winery and overlooking the village of Barolo, producing just 200 cases. "The 2006 Barolo Via Nuova opens with notable energy and drive in its dark red fruit, spices, menthol and sweet licorice. This long, pure Barolo reveals gorgeous length, beautifully balanced oak and superb overall balance. A mineral-laced finish rounds out the Via Nuova in grand style. For her 2006 Via Nuova Boschis used 70% new oak barrels with lower toast than in prior vintages and it shows in the wine's class. This is a fabulous effort from Chiara Boschis. Antonio Galloni, The Wine Advocate.

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