

Barolo, Province of Cuneo

Established: 1981

Owners: Chiara & Giorgio Boschis

Winemaker: Chiara Boschis

Production: 40,000 bottles

Hectares under vine: 11

Viticulture: Certified Organic

Vegan Friendly



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.

In 2010 Chiara's brother Giorgio, also a winemaker, joined the business and the two expanded their holdings to include Mosconi and Ravera in Monforte and Gabutti in Serralunga. In addition, Giorgio's daughter Beatrice is studying enology and learning the ropes so the future looks bright at E.Pira.

Dolcetto d'Alba DOC

From Monforte (Ravera and Le Coste), this is fermented and aged in stainless steel to produce a racy wine with bright blue fruits, spice and floral notes, the tannins ripe and round. A great wine for antipasti and first courses.

Barbera d'Alba DOC

From Monforte (Mosconi and Ravera) and Serralunga (Gabutti), and aged in old barriques for 16 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.

Nebbiolo Langhe DOC

From Ravera in Monforte, this is made from the youngest vines (that will eventually be made as Barolo) and is made the same way as her three *baroli* and then aged in barriques for twelve months. As a baby Barolo, this has some serious pedigree with rich, plush fruit of red berries with crushed flowers. Hard to beat for the money and an 'affordable' cellaring option.

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Average production for the Barolo wines is 4000 bottles of Cannubi, 4000 bottles of Mosconi and 8000 bottles of Via Nuova. A new parcel of Mosconi will see it increase to 8000 bottles over the next few years. The wines are fermented in stainless steel with frequent pumping over of the must and punching down of the cap. In 2005 Chiara began reducing the percentage of new oak, now sitting at about 30%, and some *botti* have been introduced.

In her vineyards, Chiara has always worked without chemical fertilizers, herbicides or pesticides and the wines have been certified organic since the 2014 vintage.

Barolo DOCG Cannubi

Cannubi is one of the regions most prestigious vineyards and, historically, its most important. The oldest bottle of Barolo in existence says simply '1752 Cannubi'. Chiara's holding is 2.5 hectares.

2017. The Barolo Cannubi is absolutely gorgeous in 2017. Hot and brutally dry conditions notwithstanding, the Cannubi is creamy and sensual in the glass, with impeccable balance, soft, racy edges and tons of allure. It is easily one of the most sensual, compelling Barolos of the year. Ripe dark red/purplish fruit, spice, mint and cedar meld into the beautifully textured, resonant finish. I am so impressed with the wine's freshness. Perhaps the anti-hail netting helped keep some shade on the fruit. What a wine. 95 points, Antonio Galloni

Barolo DOCG 'Via Nuova'

Via Nuova was originally made solely from the Terlo vineyard on the hill behind the winery that overlooks the village of Barolo. Since the 2009 vintage, Chiara decided to keep the name but blend this juice with the new parcels from Liste (also in Barolo), Mosconi and Ravera (Monforte) and Gabutti and Baudana (Serralunga).

2017. The 2017 Barolo Via Nuova is stellar. In 2017, the Via Nuova is a bit nervous, the sign of a Barolo that is going to need a number of years to unwind. Bright red-toned fruit, chalk, crushed rocks, mint and white pepper add pretty aromatic top notes. As always, the Via Nuova is the most taut Barolo in the range. Via Nuova is a blend of seven vineyard sites; Terlo, Paiagallo and Liste (in Barolo); Ravera and Mosconi (in Monforte); and Gabutti and Baudana (in Serralunga). 94 points, Antonio Galloni

Barolo DOCG Mosconi

2017. The 2017 Barolo Mosconi is a powerful, brooding wine. Black cherry, gravel, dried herbs, scorched earth, spice and leather add to an impression of gravitas. This is an especially somber, potent Barolo that needs time to soften. Even so, it will always be a brute. The substantial finish is a thing of beauty. The Barolo Mosconi emerges from the estates oldest vines, which are 70-80 years old, and is aged in barrique. 95 points, Antonio Galloni

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