



E. Pira di Chiara Boschis *2014 Vintage Release*

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"Year in, year out, Chiara Boschis quietly makes some of the most compelling wines in Barolo without getting either the attention or recognition of some of her neighbours" - Antonio Galloni, Vinous

There are some releases that excite us every year, and the highly expressive and nuanced Barolos of Chiara Boschis never fail to delight. We have been working with her for several years now and we are not surprised to see her wines are gaining a strong international following.

When you visit Chiara in the village of Barolo and see her sprinting with enthusiasm around the steep vineyard of Terlo just behind the family house, stopping to squeeze a berry between her fingers and say "I know when the grapes are ripe because I feel it", you start to understand how her wines have so much energy and life.

Chiara began in 1990 as one of very few women making Barolo and has created an interpretation of Nebbiolo that is utterly distinctive and completely delicious. Her wines are seductive and concentrated yet vivid and graceful, with a delicious plushness and a lightness of touch, perfume, and finesse that brings to mind some of the finest crus of Burgundy.

The Estate

The Boschis family has a long history in the village of Barolo. Before they purchased E. Pira, they owned the Giacomo Borgogno & Figli estate. Chiara's brother continued at Borgogno until she lured him away to help her at Pira in 2010.

Today the E. Pira estate owns some of the finest Barolo crus in the region, even though it remains tiny at a mere 6 hectares. Chiara works the vineyards of Cannubi, Cannubi-San Lorenzo and Terlo (the new name for Via Nuova) in the village of Barolo; Mosconi and Ravera in Monforte d'Alba; and a parcel of Gabutti in Serralunga d'Alba, giving her access to a veritable palette of Barolo styles.

The care and attention she lavishes on the organic vineyards of the estate (or "farm", as she calls it), has not wavered over the years. It is her winemaking style that has evolved; large oak casks made of finest quality wood now populate her cellar, use of the rotofermenter is judicious and the wines continue to be bottled unfiltered and unfiltered.

**"In the end the best farmer
makes the best wine"**
– Chiara Boschis.



The Wines, and Tasting Notes

All prices in bond per case of 6 bottles

2014 E. Pira (Chiara Boschis) Barolo Cannubi £330

“The Cannubi is one of the finest Barolos being made today from this fabled site” – Antonio Galloni

The 2014 Barolo Cannubi from Chiara Boschis is soft, supple and surprisingly giving at this early stage. Exotic spice and citrus overtones add to wine's considerable allure. Succulent red cherry, cinnamon, orange peel and rose petal notes all lift from the glass in this gracious, sublime Barolo. This is one of the more accessible 2014s I tasted during my fall trip. Given its midweight structure, the 2014 Cannubi may turn out to have a relatively short life, but then again, Nebbiolo often surprises. Today, the wine is exceptionally beautiful. Drink 2017 – 2029. Score: 93 - Antonio Galloni, Vinous

2014 E. Pira (Chiara Boschis) Barolo Via Nuova £252

The 2014 Barolo Via Nuova is a blend of six sites - Liste, Terlo, Ravera di Monforte, Mosconi, Gabutti and Baudana - all of which are bottled as vineyard designates by other growers. There is something about the art of the blend that can be convincing, especially in challenging vintages such as 2014. The Via Nuova is a veritable explosion of aromas, flavors and sensations. Super-ripe red cherry, plum, kirsch, cinnamon and lavender all rush from the glass. Sweet, perfumed and beautifully layered throughout, the 2014 Via Nuova is all finesse. Drink 2020 – 2034. Score: 95 - Antonio Galloni, Vinous

2014 E. Pira (Chiara Boschis) Barolo Mosconi £282

A wine of power and breadth, the 2014 Barolo Mosconi has all of the textural depth that is typical of this Monforte site. Dark cherry, plum, smoke, licorice and incense are some of the many notes that fill out the wine's generous frame. It will be interesting to see if the 2014 comes together a bit more fully with time in bottle. Today, it is decidedly virile and monolithic. Drink 2020 – 2034. Score: 93 - Antonio Galloni

The Vintage

2014 was by any account a difficult vintage. A wet, cool spring followed a wet winter. May was warm, giving a fruit set that seemed to promise an early harvest and generous yield. But the weather changed to cool and very wet from early July with some violent hailstorms, leaving Chiara with a loss of 30% of her crop.

Despite these privations, Chiara has created, through astute late harvesting and rigorous sorting, alluring Barolos of an elegant classical style that are profoundly representative of their terroir.