

BAROLO VIA NUOVA

Via Nuova was the name of a small vineyard located near the town of Barolo. Its name derives from the proximity to the road (new, in the last century) that connected Barolo to Novello. Of that road today only a path remains in the middle of the vineyards, which can be covered on foot. For years it was vinified in purity until the Municipality of Barolo, by reorganizing the Additional Geographical Mentions (which came into force in 2010), decided to incorporate it into a larger sub-area, characterized by the name Terlo. With the suppression of this very small Cru, in homage to the tradition of blending, we started making wine Barolo Via Nuova with the grapes of Terlo and Liste, from the Municipality of Barolo; Gabutti and Baudana of the Municipality of Serralunga d'Alba; Ravera di Monforte and Mosconi from the Municipality of Monforte d'Alba



Grapes: Nebbiolo (of the Michet and Lampia sub-varieties) in a "classic" blend.

Aging: about 2 years of maturation both in barrels and in French oak barriques; About 1 year of bottle aging.

Organoleptic characteristics

Color: bright garnet red;

Nose: ethereal, persistent, with floral and fruity notes

Taste: dry, savory and harmonious, soft but austere, full and persistent.

Pairings: Meat: furred and feathered game, braised. Medium-long-aged cheeses and other red meat dishes



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