



ABOUT CHIARA

Chiara currently has eleven hectares of vines under cultivation in the communes of Barolo, Serralunga and Monforte d'Alba. She retains the honor of the first female winemaker in the Langhe, and though she came from a family of Barolisti, she braved incredible obstacles in the 1990s to earn that title. She is, by necessity, of unquestionable confidence, determination, patience and charm. She ran the estate essentially by herself for twenty years, but after the sale of Borgogno in 2008, her brother Giorgio became a free agent. In 2010, he, his wife Daniella and their three daughters joined Chiara at E. Pira, which provided a next generation of female successors: Beatrice, Elena and Vittoria Boschis, Giorgio and Daniella's daughters.

Chiara Boschis- E Pira & Figlio, was the first estate in Cannubi to convert to organic farming, but she didn't stop there! Chiara has worked tirelessly over the last few years to convince the rest of the growers in the district to become organic!



Ordine Del Tartufo e Dei Vini Di Alba-Chicago

NOTTE DEL SOLSTIZIO D'ESTATE

Night of the Summer Solstice

Italians celebrate the arrival of the season by dining outdoors and enjoying the extended twilight known as chiaro di luna (moonlight) or tramonto (sunset).

domenica 21 giugno 2026
Castello 1757

1757 E Touhy Avenue Des Plaines

**Featuring the wines of
Chiara Boschis, E Pira & Figli**

L'ELEGANZA ITALIANA
IL GUSTO DI UN'ESTATE REGIA

I Vini

The Chapter welcomes our great friend Chiara Boschis



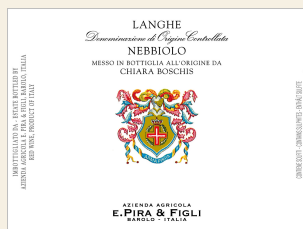
2023

E. Pira & Figli - Chiara Boschis
Dolcetto d'Alba



2022

E. Pira & Figli - Chiara Boschis
Barbera d'Alba



2022

E. Pira & Figli - Chiara Boschis
Langhe Nebbiolo



2021

E. Pira & Figli - Chiara Boschis
Via Nuova Barolo



2021

E. Pira & Figli - Chiara Boschis
Mosconi Barolo

Cena

- Formaggi da abbinare ai vini
- Piccole pizze personalizzate al nostro pizza bar
- Burrata e prosciutto
- Caprese
- Salumi con i migliori tagli di carne italiani, olive, frutta secca, marmellate e accompagnamenti
- Grigliata mista di spiedini con erbe e marinate
- Porchetta
- Patate arrosto con rosmarino
- Verdure alla griglia
- Frutta
- Pane
- Gelato con condimenti
- Dolci assortiti