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BAROLO DOCG 2007

Varietal: 100% Nebbiolo (clones of Michet and Lampia).

Vineyard: From vineyards situated in the town of Barolo, in the localities of Cannubi, Cannubi San Lorenzo and Via Nuova.

Vineyard Size: 2.5 hectares.

Soil: Sant'Agata limestone and clay marls from the Tertiary Period - Micocene.

Altitude: 300 meters (Cannubi) and 340 meters (Via Nuova) above sea level.

Exposure: South, Southwest (Cannubi) and South, Southeast (Via Nuova).

The growing season for 2007 had seen abnormal weather conditions, however, it was quite favourable. In general, temperatures from January to September were the highest Barolo and the region had seen in the previous 10 years (similar to 1997 and 2003).

January: Mild temperatures of around 4°C (above normal averages).

February: Dry weather with spring-like temperatures.

March: Warm throughout, reversing to winter-like conditions at the end of the month.

April: The warmest April recorded in the last 50 years.

May: Warm but, luckily, with good amounts of precipitation.

June: A cool, wet month overall.

July: A really hot period (the temperature maintained highs of over 37°C).

August: A cool, less warm month.

September: Splendid; stable during the day with cool evenings allowing for perfect maturation of all the grapes in both vineyards. Even if the growing season saw similarities to 2003 (due to the heat), the result in 2007 was very different. In fact, the grapes were very healthy, with great colour and ripeness and of great balance. A marvellous harvest.

The harvest began on 18/09/2007 at the Cannubi vineyard and on 19/09/2007 at Via Nuova.

