

*Baron Di Pauli*



## CARANO 2006

### VINTAGE

June and July were dry and warm, with the result the grapes were small and the crop was small too. August was cold and rainy, but September and October were sunny. The vintage is fruity with a well-balanced structure.

### VINIFICATION

Spontaneous fermentation in open vessels, with a four-week long maceration. At the end of October a spontaneous acidity reduction in barriques (50% new barrels). 11 months in small barrels with one racking. Bottling at the end of November 2007 with a light filtration.

### CONDITIONS DURING THE HARVEST

Splendid autumnal weather allowed the harvesting to be timed to coincide with optimal ripeness. As a result, the grapes were healthy and mature, with a distinctive aroma.

### LOCATION / SOIL

Arzenhof, hill between 300 and 400 meters above sea-level.

Talus cone sloping to the southeast, with calcareous gravel, porphyry, and quartz sand (mineral components) and sufficient loam (body). Mediterranean microclimate.

### COMMENTS BY OUR OENOLOGIST

It is a great challenge to rely on Lagrein on this large terroir. A dark intense colour, ripe fruity aromas of cherry and plums, with delicately-structured soft tannin.

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COMPOSITION:	<i>100% Lagrein</i>
YIELD:	<i>40 hl/ha</i>
ALCOHOL:	<i>13.0 %</i>
ACID:	<i>5.7 g/l</i>

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