

*Baron Di Pauli*



## CARANO 2007

### VINTAGE

Following an unusually mild winter, the vines sprouted earlier than ever before. A cool August followed by a golden September proved once again that, as regards quality, the last few weeks before harvesting are critical.

### VINIFICATION

Spontaneous fermentation in open vessels, with a four-week long maceration. At the middle of October a spontaneous acidity reduction in barriques (50% new barrels). 16 months in small barrels with one racking.

Bottling at the end of April 2009 with a light filtration.

### CONDITIONS DURING THE HARVEST

Both white and red grapes had perfect conditions in which to ripen, and the timing of the harvest was ideal. Altogether it should be a very good vintage, with the red wines promising to be the best for the last ten years.

### 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 cacao, violet and stone fruit with delicately-structured soft tannin.

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COMPOSITION: *100% Lagrein*

YIELD: *40 hl/ha*

ALCOHOL: *13.5 %*

ACID: *5.4 g/l*

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