

*Baron Di Pauli*



## CARANO 2009

### VINTAGE

A wet, cool winter ushered in 2009, followed by a warm period during which the vines sprouted. This caused a rapid blossom period and fast grape development. The summer was warm and dry and, up until autumn, ripening was some 14 days ahead of the previous year.

This vintage featured relatively high sugar levels and an optimum physiological ripeness.

### VINIFICATION

Spontaneous fermentation in open vessels, with a maceration of twenty-five days. At the middle of October a spontaneous acidity reduction in barriques (50% new barrels). Eighteen months in small barrels with one racking.

Bottling at the July 2011 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. Altogether it be a very good vintage for a great Lagrein

### 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

An intense ruby red in colour with garnet reflections, ripe fruity aromas of cherry, blackberry and plum. On the palate it is compact and persistent, with delicately-structured soft tannin and pleasing sapid notes.

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COMPOSITION:	<i>100% Lagrein</i>
YIELD:	<i>40 hl/ha</i>
ALCOHOL:	<i>13.5 %</i>
ACID:	<i>5.5 g/l</i>

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