

*Baron Di Pauli*



## CARANO 2010

### VINTAGE

Following a dry and averagely cold winter, the spring began with very changeable weather. An above-averagely sunny April was followed by a rainy, cold May, which considerably influenced the blossoming time and thus the rest of the annual cycle. The extremely hot, dry July was followed by further rain in August, before the harvest began in glorious autumn weather at the beginning of September. During the ten weeks of the harvest, the weather was fine and only occasionally interrupted by rain. As a consequence of the changeable weather conditions, the 2010 harvest was very small in terms of quantity. The wines thus have outstanding qualities: the whites have plenty of fruity typicality, with an elegant acidity and freshness, while the reds are full-bodied with juicily elegant tannins.

### 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>5.3 g/l</i>

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