

Baron Di Pauli



CARANO 2012

VINTAGE

After a very dry, warm winter, spring saw the earliest appearance of shoots on the vines in the history of modern winegrowing in South Tyrol. The relatively cool months of April and May then caused a delay in the vegetation phases. The beginning of summer was somewhat cool and damp, providing sufficient precipitation for an optimal start to the ripening phase. The ripening process was also positively influenced by a very warm and dry August. The autumn weather was very fine at the beginning of the harvest, with just a few rainy days during the whole picking process, allowing all grape varieties in every type of location to develop in the best possible way. The 2012 red wines are very fruity, with a pronounced character that is typical of the variety, and juicy tannins.

VINIFICATION

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

Bottling at the August 2014 with a light filtration.

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.

COMPOSITION:	100% Lagrein
YIELD:	40 hl/ha
ALCOHOL:	13.5 %
ACID:	5.8 g/l

