

Baron Di Pauli



Carano 2003

Vintage

Spring of 2003 was moist and warm, and so the budding began earlier than usual. The blossoming in mid-May was likewise earlier than usual. The summer was very hot and dry, with hardly any precipitation. Precipitation began in mid-October. The harvest was extremely early, but the results were phenomenal: We were able to harvest perfectly ripened grapes.

Vinification

Spontaneous fermentation in open vats; four-week mash maceration; refilled into wooden barrels in late-October (50% new barrels); spontaneous deacidification. 20 months in small barrels with one racking.

Conditions during the Harvest

Perfect autumn weather and thus optimal ripening, with thick, elastic grape skins. Harvest on October 5, with 14.10% natural alcohol content.

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 attempt to cultivate Lagrein on this terrain. The first vintage is quite promising for the coming years.

The wine is of a dark, inky violet color. Variegated flavor with an interplay of cherry and plum accents plus chocolate notes in the nose. Lively acid and solid tannin on the palate.

Data

Composition:	100% Lagrein
Yield:	40 hl/ha
Alcohol:	13.50 %
Acid:	5.4 g/l
