

Baron Di Pauli



CARANO 2004

VINTAGE

The spring budding began later than usual. In the summer, temperatures stayed below 30 °C, as a consequence of which the ripening of the grapes proceeded only slowly and steadily. The harvest began ten days later than usual.

VINIFICATION

Spontaneous fermentation in open vessels, with a four-week long maceration. At the end of October a spontaneous acidity reduction in barriques (50% new barrels). 20 months in small barrels with one racking. Bottling at the end of May 2006 with a light filtration.

CONDITIONS DURING THE HARVEST

Cool, sunny autumn weather made possible a harvest with an optimal degree of maturity. Thick, crisp grape-skins were the basis for an intense colour. The harvesting took place on 14 October with 18.8° KMW.

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. The 2004 vintage is a natural development, following the first vintage in 2003.

A dark intense colour, ripe fruity aromas of cherry and plums, with delicately-structured soft tannin.

COMPOSITION:	<i>100% Lagrein</i>
YIELD:	<i>40 hl/ha</i>
ALCOHOL:	<i>12.5 %</i>
ACID:	<i>5.6 g/l</i>

