

*Baron Di Pauli*



## CARANO 2008

### VINTAGE

Following a rather dry winter, the early months of 2008 saw quite heavy and frequent rainfall. The summer too witnessed above average precipitation. Autumn, however, was straight out of a picture-book, with the best possible conditions.

### 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). Sixteen months in small barrels with one racking. Bottling at the May 2010 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.

### 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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