

Baron Di Pauli



CARANO 2011

VINTAGE

After a rather dry, somewhat mild winter, the vines sprouted early. The warm spring months had a positive effect on the beginning of the vegetation and blossoming.

After a rather rainy, cool start to the summer, from the beginning of August came a long, stable period of fair weather with very warm and dry conditions that continued throughout the entire harvest period. The fine weather caused a somewhat earlier (but nonetheless physiologically perfect) ripening of the grapes.

The 2011 white wines have a beautiful fruitiness, a youthful freshness and a harmonious structure on the palate, while the red wines are marked by aromas that are typical of the variety, fine tannins and a high concentration.

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 2013 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.

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

