

Baron Di Pauli



# CARANO 2017

LAGREIN RISERVA DOC  
VIGNA ARZENHOF

COMPOSITION:	Lagrein	ALCOHOL:	13.0 %
YIELD:	40 hl/ha	ACID:	5.0 g/l
BOTTLES:	7,000	RESIDUAL SU.:	1.0 g/l



## THE INBORN COSMOPOLITANISM OF A TERROIR

Provenance. An amazingly powerful concept and the springboard to new horizons. Carano, the place of origin of Baron Di Pauli, is where it all begins. Our wine embodies the rapport between territory and Lagrein's native soul. Carano shuns the grape's intractably rustic edge and shades into a sophisticated elegance, transcending mere sense of place to become a genuinely cosmopolitan icon.

## VINTAGE

After an unusually dry winter and early appearance of the new shoots, at the end of April we had a period of frost but fortunately we got off lightly. At the beginning of May the first grape blossoms started to open. Following a wet July accompanied by thunderstorms, some with local hailstorms, the vines made fast progress towards the final ripening stage. The harvest began very early at the finishing of August and after about one month it finished at the beginning of October.

## 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 with a light filtration.

## LOCATION/SOIL

Arzenhof, hill between 800 and 1,300 feet above the western side of Lake Kaltern. Talus cone sloping to the southeast, with calcareous gravel, porphyry, and quartz sand and sufficient loam. Mediterranean microclimate.

## TASTING NOTES

Intense, ruby red colour. Fruitdriven nose with aromas of cherries, black currant and plum. On the palate savoury with spicy nuances, a delicate tannin structure and a soft mouthfeel.