

Baron Di Pauli



CARANO 2019

LAGREIN RISERVA DOC
VIGNA ARZENHOF

COMPOSITION: Lagrein
YIELD: 40 hl/ha
BOTTLES: 6,000

ALCOHOL: 13.5 %
ACID: 5.4 g/l
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

The weather conditions made 2019 a challenging year for our winemakers. A relatively mild winter and early spring were followed by a wet and cool April and May. After the flowering of the vines, which was not until June, the weather changed and it became hot and dry. In late summer, some rain and below-average temperatures delayed the ripening of the grapes. Harvesting the healthy grapes began in early September and continued until the end 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.