

Baron Di Pauli



CARANO 2018

LAGREIN RISERVA DOC
VIGNA ARZENHOF

COMPOSITION: Lagrein
YIELD: 40 hl/ha
BOTTLES: 7,000

ALCOHOL: 14.5 %
ACID: 5.2 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

Overall, the weather was very good in the 2018 wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

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.