

Baron Di Pauli



CARANO 2015

LAGREIN
RISERVA DOC

COMPOSITION:	Lagrein	ALCOHOL:	13,0 %
YIELD:	40 hl/ha	ACID:	5,2 g/l
BOTTLES:	8.800	RESIDUAL SU.:	1,5 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

Summer 2015 was characterized by higher than average temperatures and lack of rainfalls. The weather situation induce us to an early harvest epoch thoughts. The heat, however, did slow the grapes development therefore we had an average harvest's epoch which began on September 1 and ended on October 27. We immediately recognize the potential of an absolutely promising vintage when we saw the grapes quality brought to the cellar.

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.