

Baron Di Pauli



CARANO 2021

LAGREIN RISERVA DOC
VIGNA ARZENHOF

COMPOSITION:	Lagrein	ALCOHOL:	13.5 %
YIELD:	40 hl/ha	ACID:	5.6 g/l
BOTTLES:	9,000	RESIDUAL SU.:	2.0 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 winter months were mainly sunny but very cold. In spring the temperature was slow to rise, and that delayed the vegetative development of the vines. This was only partly compensated by the warm and sunny start to the summer, while the weather in July and August was very varied. The grape harvest accordingly began relatively late, on mid September. The wet September was an organizational problem, but ultimately a very good harvest was completed on October 26.

VINIFICATION

The wine undergoes fermentation in wooden vats, followed by a 20-day maceration on the skins. After the spontaneous malolactic fermentation, the wine is matured in barriques for 16 months.

LOCATION/SOIL

The Arzenhof is situated on a hillside between 800 and 1,300 feet above the western side of Lake Kaltern. It is characterized by a talus cone sloping to the southeast, featuring calcareous gravel, porphyry, and quartz sand, along with sufficient loam. This terroir, combined with the Mediterranean microclimate, creates unique conditions for viticulture.

TASTING NOTES

The wine has a deep dark color and reveals notes of cherry, blackberry and plum on the nose. It is very juicy on the palate with a spicy note and supple tannins. The finish is pleasantly soft and round.