

Baron Di Pauli



CARANO 2022

LAGREIN RISERVA DOC
VIGNA ARZENHOF

COMPOSITION:	Lagrein	ALCOHOL:	13.5 %
YIELD:	40 hl/ha	ACID:	5.6 g/l
BOTTLES:	4,000	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

The winter months of 2022 were markedly poor in precipitation. Only April brought significant rain and replenished the groundwater somewhat. May was one of the warmest on record and gave a strong boost to vegetation. The entire summer was marked by drought and was reminiscent of the summers of 2003 and 2015. The ripening of the grapes progressed rapidly and already on the end of August the first grapes were harvested. As the autumn also brought hardly any precipitation, the grape harvest went smoothly and excellent grapes were harvested. As early as mid-October, the grape harvest came to an end.

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.