

Baron Di Pauli



ARZIO 2005

VINTAGE

The 2005 vintage can be summed up as limited quantities of well-balanced wines. As a result of dry weather in June and July, the grapes remained small. At the end of August everything suggested that it would be one of the outstanding vintages of the century. A relatively rainy September resulted in a good vintage with a characteristic mineral content.

VINIFICATION

Spontaneous fermentation in the wooden fermentation vat; three-week mash maceration; placed into the new wooden barrels in early-November; spontaneous malolactic fermentation; 15 months in small barrels with two rackings; bottled in March of 2007, with a light filtration.

CONDITIONS DURING THE HARVEST

Unsettled autumnal weather with cool nights resulted in a grape harvest with excellent ripeness in the aromas and tannins. Thick crunchy grape skins provided the basis for an intense dark colour. Merlot was harvested at the end of September, Cabernet Franc at Mid-October and Cabernet Sauvignon at the end of October.

LOCATION / SOIL

Arzenhof, hill between 250 and 380 meters above sea-level.

Talus cone sloping to the southeast, with calcareous gravel, porphyry, and quartz sand (mineral components) and sufficient loam (body). Mediterranean microclimate.

COMMENTS BY OUR OENOLOGIST

The unsettled autumn weather did not do any damage to the thick skins of the grapes. This vintage is characterised by a complex fruit aroma with firm yet fine tannins. The wine becomes deeper with each vintage.

COMPOSITION:	<i>50% Merlot</i>
	<i>25% Cabernet Sauvignon</i>
	<i>25% Cabernet Franc</i>
YIELD:	<i>35 hl/ha</i>
ALCOHOL:	<i>13,50 %</i>
ACID:	<i>5.1 g/l</i>

