

Baron Di Pauli



ARZIO 2007

VINTAGE

Following an unusually mild winter, the vines sprouted earlier than ever before. June and July were dry and warm, with the result that the grapes were small and the crop was small too. August was cold and rainy, but September and October were sunny. The vintage is fruity with a well-balanced structure.

VINIFICATION

Spontaneous fermentation in the wooden fermentation vat; three-week mash maceration; placed into the new wooden barrels in early-November; spontaneous malolactic fermentation; 16 months in small barrels with two racking; bottled in April of 2009, with a light filtration.

CONDITIONS DURING THE HARVEST

Splendid autumnal weather allowed the harvesting to be timed to coincide with optimal ripeness. As a result, the grapes were healthy and mature, with a distinctive aroma.

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

A wine with surprising depth, especially from such young vines. Was a beautiful autumn weather with a good physiological ripeness. This vintage is marked by the finesse of its fruit and its elegant tannin structure.

COMPOSITION:	<i>50% Merlot</i> <i>25% Cabernet Sauvignon</i> <i>25% Cabernet Franc</i>
YIELD:	<i>35 hl/ha</i>
ALCOHOL:	<i>14.00 %</i>
ACID:	<i>5.4 g/l</i>

