

*Baron Di Pauli*



## ARZIO 2008

### VINTAGE

Following a rather dry winter, the early months of 2008 saw quite heavy and frequent rainfall. The summer too witnessed above average precipitation. Autumn, however, was straight out of a picture-book, with the best possible conditions.

### VINIFICATION

Spontaneous fermentation in the wooden fermentation vat; three-week mash maceration; placed into the new wooden barrels (70% new oak) in early-November; spontaneous malolactic fermentation; 16 months in small barrels with two racking; bottled in May of 2010, 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>5.2 g/l</i>

---

