

Baron Di Pauli



ARZIO 2010

VINTAGE

Following a dry and averagely cold winter, the spring began with very changeable weather. An above-averagely sunny April was followed by a rainy, cold May, which considerably influenced the blossoming time and thus the rest of the annual cycle. The extremely hot, dry July was followed by further rain in August, before the harvest began in glorious autumn weather at the beginning of September. During the ten weeks of the harvest, the weather was fine and only occasionally interrupted by rain. As a consequence of the changeable weather conditions, the 2010 harvest was very small in terms of quantity. The wines thus have outstanding qualities: the whites have plenty of fruity typicality, with an elegant acidity and freshness, while the reds are full-bodied with juicily elegant tannins.

VINIFICATION

Spontaneous fermentation in the wooden fermentation vat; three-week mash maceration; placed into the new wooden barrels (50% new oak) in early-November; spontaneous malolactic fermentation; 18 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>14.0 %</i>
ACID:	<i>5.0 g/l</i>

