

Baron Di Pauli



ARZIO 2011

VINTAGE

After a rather dry, somewhat mild winter, the vines sprouted early. The warm spring months had a positive effect on the beginning of the vegetation and blossoming.

After a rather rainy, cool start to the summer, from the beginning of August came a long, stable period of fair weather with very warm and dry conditions that continued throughout the entire harvest period. The fine weather caused a somewhat earlier (but nonetheless physiologically perfect) ripening of the grapes.

The 2011 white wines have a beautiful fruitiness, a youthful freshness and a harmonious structure on the palate, while the red wines are marked by aromas that are typical of the variety, fine tannins and a high concentration.

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>14.0 %</i>
ACID:	<i>5.1 g/l</i>

