

*Baron Di Pauli*



## ARZIO 2013

### NOBLESSE OBLIGE

Nobility entails duties and responsibilities. Reinterpreting a classic is more than mere provocation. It is a sublimation of the distinguishing characteristics of the territory and the pursuit of a classic ideal in an eclectic style. This committed wine project, rooted in the history of the superb Arzenhof vineyards, yields an intense, uniquely enthralling wine.

### VINTAGE

Cool, rainy winter months finally allowed the vines to bud at the beginning of April, more or less average for the season. The "arrears" of 2-3 weeks compared to 2012 however persisted throughout the year and could not be made up even in the very hot days of July and August. The grapes nevertheless began to ripen in 100% ideal conditions and harvesting of the first grapes began on 12 September. Cooler temperatures for the harvest and beautiful autumn weather then ensured healthy, ripe fruit. The 2013 white wines are notable for their sensational quality, with intensive fruit typical of the variety, a fresh acidity and a harmonious structure. The red wines are very fruity in character, rich in finesse, with elegant tannins and a powerful structure.

### 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; 18 months in small barrels with two racking; bottled in May of 2015, with a light filtration.

### 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.

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COMPOSITION:	50% Merlot
	25% Cabernet Sauv.
	25% Cabernet Franc
YIELD:	35 hl/ha
ALCOHOL:	14.0 %
ACID:	5.1 g/l
RESIDUAL SUG.:	1.0 g/l

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