

Baron Di Pauli



ARZIO DOC 2015

MERLOT - CABERNET SAUVIGNON
RISERVA DOC

COMPOSITION: 60% Merlot	ALCOHOL: 14,0 %
40% Cab. Sauv.	ACID: 4,7 g/l
YIELD: 35 hl/ha	RESIDUAL SU.: 1,5 g/l
BOTTLES: 10.800	



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

Summer 2015 was characterized by higher than average temperatures and lack of rainfalls. The weather situation induce us to an early harvest epoch thoughts. The heat, however, did slow the grapes development therefore we had an average harvest's epoch which began on September 1 and ended on October 27. We immediately recognize the potential of an absolutely promising vintage when we saw the grapes quality brought to the cellar.

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 July of 2017, with a light filtration.

LOCATION/SOIL

Arzenhof, hill between 800 and 1,300 feet above the western side of Lake Kaltern. Talus cone sloping to the southeast, with calcareous gravel, porphyry, and quartz sand and sufficient loam. Mediterranean microclimate.

TASTING NOTES

Bright ruby red in the glass with a multi-layered aromatic profile combining fresh cassis and cranberries with slightly balsamic and earthy, fleshy notes reminiscent of coffee and eucalyptus. Firm and powerful on the palate with hints of dark berries and peppery notes, soft, very fine-grained tannin. Delicate and slightly minerally finish with lots of finesse.