

*Baron Di Pauli*



## KALKOFEN 2016

### VINTAGE

The 2016 vintage produced numerous surprises. The mild spring was succeeded by a frigid April that initially brought growth to a standstill. Constant hard work in the vineyard ensured that the situation was kept under control. A changeable start to the summer was followed by sunny days in late August and September. The grape harvest began in mid-September. The white wines are distinguished by a pleasant aroma supported by a well-structured acidity, while the red wines are marked by their powerful fragrance and matching.

### VINIFICATION

The small Vernatsch grapes come from the oldest vines in the vineyard, and were selected by hand for this wine. The fermentation began spontaneously in the wooden fermentation vat, with a ten-day maceration period. Following an eight month maturation period in barrique and big wood barrels, the wine was bottled in late-April.

### CONDITIONS DURING THE HARVEST

The Schiava grapes had perfect conditions in which to ripen, and the timing of the harvest was ideal.

### LOCATION / SOIL

Arzenhof, hill between 250 and 390 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

This wine is a pure pleasure. Its structure, and most of all its soft tannins, make this wine unique. The bouquet of the wine is intense and complex. Flavours of berries and a nice minerality characterize the aroma.

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COMPOSITION:	100% Schiava
YIELD:	60 hl/ha
ALCOHOL:	13,5 %
ACID:	5,3 ‰
RESIDUAL SUGAR:	1,5 g/l

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