

Baron Di Pauli



ARZIO 2003

VINTAGE

Spring of 2003 was moist and warm, and so the budding began earlier than usual. The blossoming in mid-May was likewise earlier than usual. The summer was very hot and dry, with hardly any precipitation. Precipitation began in mid-October. The harvest was extremely early, but the results were phenomenal: We were able to harvest perfectly ripened grapes.

VINIFICATION

Spontaneous fermentation in the wooden fermentation vat; six-week mash maceration; placed into the new wooden barrels in early-November; spontaneous deacidification; 18 months in small barrels with two rackings; bottled in May of 2005, with light filtration.

CONDITIONS DURING THE HARVEST

Perfect autumn weather, thus ensuring optimal ripening and thick, elastic grape skins. The Merlot was harvested on September 15, at 21 ° KMW. The Cabernet Franc was harvested on September 26, at 21 ° KMW. The Cabernet Sauvignon was harvested on October 8, at 20 ° KMW

LOCATION / SOIL

Arzenhof, hill between 300 and 400 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 deep, dark ruby red color. Delicate tobacco notes; fruitiness reminiscent of cherry and blackberry. Solid and complex tannin with sweet foundation, very long and fruity finish.

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>4.8 g/l</i>

