

Baron Di Pauli



ARZIO 2004

VINTAGE

The spring budding began later than usual. In the summer, temperatures stayed below 30 °C, as a consequence of which the ripening of the grapes proceeded only slowly and steadily. The harvest began ten days later than usual.

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

Sunny autumnal weather with cool nights resulted in a grape harvest with excellent ripeness in the aromas and tannins. Thick crunchy grape skins provided the basis for an intense dark colour. Merlot was harvested on 4 October, Cabernet Franc on 14 October and Cabernet Sauvignon on 18 October.

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 extreme selection of grapes allowed us to bottle just a limited quantity but the quality is exceptional.

COMPOSITION:	<i>50% Merlot</i>
	<i>25% Cabernet Sauvignon</i>
	<i>25% Cabernet Franc</i>
YIELD:	<i>35 hl/ha</i>
ALCOHOL:	<i>13,50 %</i>
ACID:	<i>4.8 g/l</i>

