

Baron Di Pauli



ARZIO 2009

VINTAGE

A wet, cool winter ushered in 2009, followed by a warm period during which the vines sprouted. This caused a rapid blossom period and fast grape development. The summer was warm and dry and, up until autumn, ripening was some 14 days ahead of the previous year.

Two heavy hailstorms around Kaltern on 5 July and 22 August significantly reduced the harvest quantities. The grapes harvested were however of particularly high quality, with relatively high sugar levels and optimum physiological ripeness.

VINIFICATION

Spontaneous fermentation in the wooden fermentation vat; three-week mash maceration; placed into the new wooden barrels in early-November; spontaneous malolactic fermentation; 15 months in small barrels with two rackings; bottled in May of 2008, with a light filtration.

CONDITIONS DURING THE HARVEST

An optimal year course allowed a two weeks earlier harvest with healthy and perfectly ripened grapes.

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.

COMMENTS BY OUR OENOLOGIST

This vintage is marked by a very balanced finesse and elegant tannin structure.

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>5.2 g/l</i>

