

Baron Di Pauli



ARZIO 2012

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 entralling wine.

VINTAGE

After a very dry, warm winter, spring saw the earliest appearance of shoots on the vines in the history of modern winegrowing in South Tyrol. The relatively cool months of April and May then caused a delay in the vegetation phases. The beginning of summer was somewhat cool and damp, providing sufficient precipitation for an optimal start to the ripening phase. The ripening process was also positively influenced by a very warm and dry August. The autumn weather was very fine at the beginning of the harvest, with just a few rainy days during the whole picking process, allowing all grape varieties in every type of location to develop in the best possible way. The 2012 red wines are very fruity, with a pronounced character that is typical of the variety, and juicy tannins.

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 May of 2014, with a light filtration.

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.

COMPOSITION:	50% Merlot
	25% Cabernet Sauvignon
	25% Cabernet Franc
YIELD:	35 hl/ha
ALCOHOL:	14.0 %
ACID:	5.0 g/l

