

Baron Di Pauli



ARZIO MAJOR 2015

CABERNET SAUVIGNON
RISERVA DOC

COMPOSITION: Cabernet. Sauv.	ALCOHOL: 13,5 %
YIELD: 35 hl/ha	ACID: 4,7 g/l
BOTTLES: 1.800	RESIDUAL SU.: 1,5 g/l



MAYORS OF KALTERN

No fewer than three members of the noble Di Pauli dynasty - Anton Freiherr Di Pauli von Treuheim, Andreas Freiherr Di Pauli von Treuheim and Georg Freiherr Di Pauli von Treuheim - served the citizens of the lake community in the office of Mayor and were a driving force in the development of the village. During their terms of office the first electricity generation plant was built in the village as well as the Mendola funicular and the Transatesina railway.

VINTAGE

Summer 2015 was characterized by higher than average temperatures and lack of rainfalls. The weather situation induce us to an early harvest epoch thoughts. The heat, however, did slow the grapes development therefore we had an average harvest's epoch which began on September 1 and ended on October 27. We immediately recognize the potential of an absolutely promising vintage when we saw the grapes quality brought to the cellar.

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 July of 2017, with a light filtration.

LOCATION/SOIL

Arzenhof, hill between 800 and 1,300 feet above the western side of Lake Kaltern. Talus cone sloping to the southeast, with calcareous gravel, porphyry, and quartz sand and sufficient loam. Mediterranean microclimate.

TASTING NOTES

Bright ruby red. The wine opens on the nose with fruity, spicy notes of blackberry and wild cherries, accompanied by white pepper and an elegant note of cedar. Dense and concentrated on the palate with firm, finely woven tannins.