

*Baron Di Pauli*



## KALKOFEN 2012

### 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 white wines are of exceptional quality, with fine fruit and acidity and a harmonious structure. The red wines are very fruity, with a pronounced character that is typical of the variety, and juicy tannins.

### VINIFICATION

The small Vernatsch grapes come from the oldest vines in the vineyard, and were selected by hand for this wine. The fermentation began spontaneously in the wooden fermentation vat, with a ten-day maceration period. The deacidification took place in barrels. Following an eight month maturation period in two-year-old barrels, the wine was bottled in late-May.

### CONDITIONS DURING THE HARVEST

The Vernatsch grapes had perfect conditions in which to ripen, and the timing of the harvest was ideal.

### LOCATION / SOIL

Arzenhof, hill between 250 and 390 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 wine is a pure pleasure. Its structure, and most of all its soft tannins, make this wine unique. The bouquet of the wine is intense and complex. Flavours of berries and a nice minerality characterize the aroma.

---

COMPOSITION:	<i>100% Vernatsch</i>
YIELD:	<i>60 hl/ha</i>
ALCOHOL:	<i>13.0 %</i>
ACID:	<i>4.3 g/l</i>

---

