



ARZIO DOC 2021

CABERNET - MERLOT RISERVA DOC VIGNA ARZENHOF

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 enthralling wine.

VINTAGE

The winter months were mainly sunny but very cold. In spring the temperature was slow to rise, and that delayed the vegetative development of the vines. This was only partly compensated by the warm and sunny start to the summer, while the weather in July and August was very varied. The grape harvest accordingly began relatively late, on mid September. The wet September was an organizational problem, but ultimately a very good harvest was completed on October 26.

VINIFICATION

After spontaneous fermentation in oak vats and a three-week maceration, the wine was transferred to barrique, followed by spontaneous malolactic fermentation. It then aged in barrique for 18 months.

LOCATION/SOIL

The Arzenhof is situated on a hillside between 800 and 1,300 feet above the western side of Lake Kaltern. It is characterized by a talus cone sloping to the southeast, featuring calcareous gravel, porphyry, and quartz sand, along with sufficient loam. This terroir, combined with the Mediterranean microclimate, creates unique conditions for viticulture.

TASTING NOTES

Bright ruby red in the glass with a multi-layered aromatic profile combining fresh cassis and cranberries with slightly balsamic and earthy, fleshy notes reminiscent of coffee and eucalyptus. Firm and powerful on the palate with hints of dark berries and peppery notes, soft, very fine-grained tannin. Delicate and slightly minerally finish with lots of finesse.

