

Baron Di Pauli



ARZIO DOC 2017

CABERNET - MERLOT RISERVA DOC
VIGNA ARZENHOF

COMPOSITION:	60% Cabernet 40% Merlot	ALCOHOL:	13.5 %
YIELD:	35 hl/ha	ACID:	5.0 g/l
BOTTLES:	8,000	RESIDUAL SU.:	1.5 g/l



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

After an unusually dry winter and early appearance of the new shoots, at the end of April we had a period of frost but fortunately we got off lightly. At the beginning of May the first grape blossoms started to open. Following a wet July accompanied by thunderstorms, some with local hailstorms, the vines made fast progress towards the final ripening stage. The harvest began very early at the finishing of August and after about one month it finished at the beginning of October.

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 2019, 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 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.