

Baron Di Pauli



# ARZIO DOC 2018

CABERNET - MERLOT RISERVA DOC  
VIGNA ARZENHOF

<b>COMPOSITION:</b> 60% Cabernet	<b>ALCOHOL:</b> 14.5 %
40% Merlot	<b>ACID:</b> 5.1 g/l
<b>YIELD:</b> 35 hl/ha	<b>RESIDUAL SU.:</b> 1.5 g/l
<b>BOTTLES:</b> 9,000	



## 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

Overall, the weather was very good in the 2018 wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

## 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, 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.