

Baron Di Pauli



# KALKOFEN 2019

| KALTERERSEE CLASSICO SUPERIORE DOC  
| VIGNA ARZENHOF

COMPOSITION:	Schiava	ALCOHOL:	13.5 %
YIELD:	60 hl/ha	ACID:	4.7 g/l
BOTTLES:	12,000	RESIDUAL SU.:	1.5 g/l



## PHOENIX FROM THE ASHES

Schiava is a Alto Adige variety that was long underrated to the point of being almost forgotten, just like the old limekiln after which the vineyard is named. Elegant power has enabled Kalkofen to rise phoenix-like from its ashes and cast a stylish spell over the world. The wine's versatility and grace will tempt you to drop the pearl of your soul into a glass of this nectar.

## VINTAGE

The weather conditions made 2019 a challenging year for our winemakers. A relatively mild winter and early spring were followed by a wet and cool April and May. After the flowering of the vines, which was not until June, the weather changed and it became hot and dry. In late summer, some rain and below-average temperatures delayed the ripening of the grapes. Harvesting the healthy grapes began in early September and continued until the end of October.

## 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. Following an eight month maturation period in barrique and big wood barrels, the wine was bottled in late-April.

## 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

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.