



KERMIT LYNCH WINE MERCHANT

PETER DIPOLI

Country: **Italy**

Region: **Alto Adige**

Appellation(s): **Alto Adige**

Producer: **Peter Dipoli**

Founded: **1987**

Annual Production: **3000 cases**

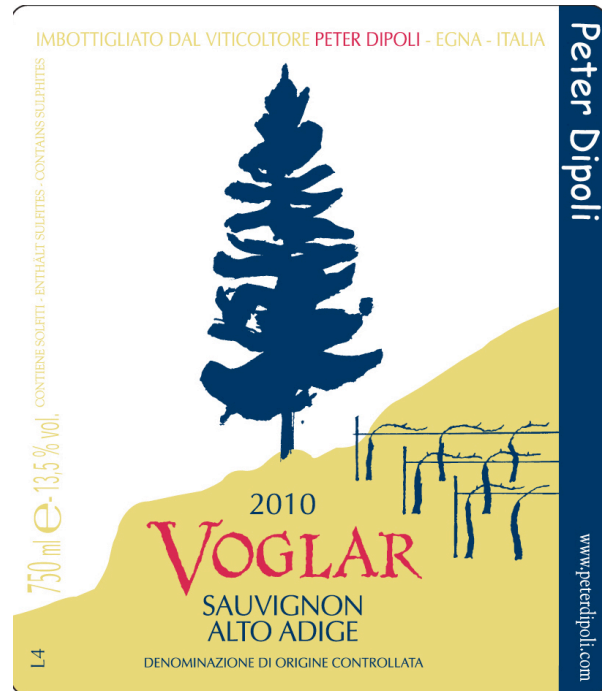
Farming: **Sustainable**

Website: **www.peterdipoli.com**

Peter Dipoli represents one of the wine world's pure talents, a pioneer in Alto Adige who is producing wines on a level beyond what anyone thought possible in this mountainous region.

After much research and study, Peter determined that the steep, high-altitude slopes near Bolzano are ideal for the production of complex, age-worthy white and red wines. He began by replacing the local red Schiava with Sauvignon Blanc: at this altitude, Sauvignon would be able to enjoy a longer growing season, attaining great ripeness while retaining the acidity that would allow it to age in bottle. His in-depth study of *terroir* seems to have paid off, as the Voglar bottling—a pure Sauvignon Blanc grown in limestone soils on near-vertical slopes, fermented and aged in acacia casks—is characterized by gorgeous exotic fruit with abundant minerality.

Peter's research led him to detect a zone with a milder climate and soils of clay and limestone, ideal for Merlot and Cabernet Sauvignon. Like for his white, he can achieve longer hang time that confers optimal maturity to the fruit while avoiding unpleasant vegetal flavors. After two years in *barriques* and another two in bottle, Iugum is released. Peter's goal is to make an age-worthy, complex red from Alto Adige that simultaneously reflects its *terroir*, and like Voglar, Iugum has been a great success in this regard. It is a cool climate Cabernet that shows both great poise and class and excellent drinkability. Broadly useful at table, it is approachable young but has great potential for the cellar as well. Experience the unique artistry of one of northern Italy's great talents, a secret largely guarded within Italy's borders, until now.





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PETER DIPOLI (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area</u>
Voglar	Sauvignon Blanc	Planted in 1990	Chalky, dolomite, limestone	3 ha
Iugum	80% Merlot, 20% Cabernet Sauvignon	Planted in 1992	Clay, Limestone	1.1 ha

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

Voglar

- Vines planted at 1800 to 2000 feet
- Vineyard faces east-northeast and south
- Fermented in large acacia casks for 10 days
- Wine remains in acacia casks and is aged on the lees until May
- Lees are stirred every 10 days for first three months of aging
- In May, wine is bottled and cellared until January
- No malolactic fermentation
- Voglar is the old name of the area where the vineyard of the property is located. It comes from the Trentino dialectal expression “fogolar” in Italian meaning “fire place.”

Iugum

- Vines planted at 1000 feet
- Vineyard is located on the slope of Magré, one of the warmest vineyard sites of the Alto Adige
- Vineyard faces east and southeast
- Merlot is harvested in mid-September and Cabernet Sauvignon is harvested in mid-October
- Grapes are de-stemmed and crushed
- Grapes are vinified separately
- Fermented in open wood tanks for 10 days with punchdowns twice a day
- Both Merlot and Cabernet Sauvignon undergo malolactic fermentation in new *barrisques*
- Cabernet Sauvignon is aged for 12 months in new *barrisques*
- Merlot is aged for 12 months in 2 and 3 year old *barrisques*
- After 12 months, wine is blended and aged for 60 days in stainless steel tanks before bottling
- Wine ages in bottle until 4 years after harvest
- Iugum means “yoke” in Latin