

Baron Di Pauli



ENOSI 2012

VINTAGE

After a very dry, warm winter, spring saw the earliest appearance of shoots on the vines in the history of modern winegrowing in South Tyrol. The relatively cool months of April and May then caused a delay in the vegetation phases. The beginning of summer was somewhat cool and damp, providing sufficient precipitation for an optimal start to the ripening phase. The ripening process was also positively influenced by a very warm and dry August. The autumn weather was very fine at the beginning of the harvest, with just a few rainy days during the whole picking process, allowing all grape varieties in every type of location to develop in the best possible way. The 2012 white wines are of exceptional quality, with fine fruit and acidity and a harmonious structure. The red wines are very fruity, with a pronounced character that is typical of the variety, and juicy tannins.

VINIFICATION

The Riesling was produced by pressing whole grapes and fermenting them in stainless steel vats. The grapes of the Sauvignon were macerated for twelve hours prior to pressing, then a part of the must was placed into barrels for fermentation. Both wines were stored for six months on the yeast before beginning the assemblage in March. The wine has been in the bottle since mid-March.

CONDITIONS DURING THE HARVEST

Splendid autumnal weather allowed the harvesting to be timed to coincide with optimal ripeness. The cool overnight temperatures enabled us to achieve a crispy acidity.

LOCATION / SOIL

Höfl unterm Stein in Söll near Tramin (Sella / Termeno), at an elevation of 480 to 550 meters above sea-level; southeast slope. The soil is a rich, loamy calcareous gravelly substrate on which the grapes are grown on over 30-year-old pergolas and 10-year-old wire frames. The yield is extremely low (50 hectolitres per hectare), but quite unique.

COMMENTS BY OUR OENOLOGIST

The wine presents a bright, green yellow with golden reflections. A great sensorial impact with excellent structure. The nose is evocative of gooseberry peaches, pineapple and passion fruit. On the palate, it reveals a lively flavor full of finesse, mineral texture and juicy acidity, with Citrus fruit in the aftertaste.

COMPOSITION:	55 % <i>Riesling</i> 45 % <i>Sauvignon blanc</i>
YIELD:	50 hl/ha
ALCOHOL:	13.5 %
ACID:	6.6 g/l

