

Baron Di Pauli



ENOSI 2006

VINTAGE

June and July were dry and warm, with the result that the grapes were small and the crop was small too. August was cold and rainy, but September and October were sunny. The vintage is fruity with a well-balanced structure,

VINIFICATION

The Riesling was produced by pressing whole grapes and fermenting them in stainless steel vats. In the case of the Sauvignon, the must was placed into barrels for fermentation. To make the Gewürztraminer, the grapes were macerated for eight hours prior to pressing, and the must was likewise placed into barrels. All of the wines were stored for eight months on the yeast before beginning the assemblage in May. The wine has been in the bottle since late-May.

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 both 30-year-old pergolas and 10-year-old wire frames. The yield is extremely low (30 hectoliters per hectare), but quite unique.

COMMENTS BY OUR OENOLOGIST

The wine presents a bright, golden yellow with green reflections. The nose is evocative of peaches and elderberry blossoms with fine citrus notes. On the palate, it reveals a lively flavor full of finesse, with subtle acidity and hints of mineral.

COMPOSITION:	<i>50% Riesling</i>
	<i>35% Sauvignon blanc</i>
	<i>15% Gewürztraminer</i>
YIELD:	<i>50 hl/ha</i>
ALCOHOL:	<i>13.5 %</i>
ACID:	<i>6.8 g/l</i>

