

*Baron Di Pauli*



## EXILISSI 2008

### VINTAGE

Following a rather dry winter, the early months of 2008 saw quite heavy and frequent rainfall. The summer too witnessed above-average precipitation. Autumn, however, was straight out of a picture-book, with the best possible conditions.

### VINIFICATION

Extending maceration few days before fermentation, spontaneous fermentation of not clarified must in 500 l oak barrels, further twelve month aging in the same vessels, bottling in month of October 2009.

### HARVEST CONDITIONS

Splendid autumnal weather allowed the harvesting to be timed to coincide with optimal ripeness. All the white grapes had perfect conditions in which to ripen, for harmonious, fruity wines with a pleasant acid structure.

### VINEYARD / SOIL

Höfl unterm Stein in Söll near Tramin, at 480-550 m above sea level, over 30 year old traditional pergola trellises next to more than over 10 year old cane-pruned, wire-trained vines; heavy, loamy, chalky gravel with extremely low yields of 30 hl/ha

### WINEMAKER COMMENTS

A wine endowed with concentrated and distinctive aromatic quality, olfactory complexity with clove and rose-scented, a trace of apricot and honey. It opens up only slowly, needs a lot of air, and benefits from decanting.

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COMPOSITION:	<i>100% Gewürztraminer</i>
YIELD:	<i>30 hl/ha</i>
ALCOHOL:	<i>15.5 %</i>
ACID:	<i>4.7 g/l</i>
RESIDUAL SUGAR:	<i>9.0 g/l</i>

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