

Baron Di Pauli



EXILISSI 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

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

HARVEST CONDITIONS

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.

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 40 hl/ha.

COMPOSITION:	100% Gewürztraminer
YIELD:	35 hl/ha
ALCOHOL:	15.0 %

