

Baron Di Pauli



KINESIS 2018

SAUVIGNON
DOC

COMPOSITION: Sauvignon

ALCOHOL: 14.0 %

YIELD: 50 hl/ha

ACID: 6.1 g/l

BOTTLES: 5,500

RESIDUAL SU.: 2.0 g/l



EVERYTHING FLOWS

The Greeks knew it as kinesis: the never-ending flow of the world, the ever-becoming of all things. Light and wind, dancing together with the waters, impress themselves upon the earth that bears the vine that yields the cluster, which in turn is transformed into wine, which gifts us pleasure and beauty. In an instant, chaos returns to pure harmony ... is this what we call happiness?

VINTAGE

Overall, the weather was very good in the 2018 wine-growing year. Precipitation in winter and spring provided sufficient moisture and thus ideal fruiting conditions. Long hours of sunshine and above-average temperatures in summer and autumn led to very dry conditions compensated by some heavy thunderstorms in August. Thanks to the optimum weather conditions in late summer, it was possible to harvest a healthy and ripe grape crop.

VINIFICATION

Twelve hour cold maceration in contact with the skin, fermentation in stainless steel, five months on the fine lees.

LOCATION/SOIL

The Höfl unterm Stein farm is located in Sella, above the village Tramin. Located at an elevation of 1,650 feet, the sandy-limestone soils yield firm-structured wines with superb depth yet at the same time a vivid level of acidity.

TASTING NOTES

Bright yellow. Fine aromas of gooseberry and white flowers combined with exotic fruit and spices. Complex structure and convincing length on the palate, elegant freshness and vibrant, varietal typical acidity.