

*Baron Di Pauli*



## ENOSI 2007

### VINTAGE

Following an unusually mild winter, the vines sprouted earlier than ever before. This head start continued right up until harvest time. A cool August and a consistently sunny September were the crucial factors for a great vintage.

### VINIFICATION

The Riesling and the Pinot Bianco were 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. All of the wines were stored for six months on the yeast before beginning the assemblage in March. The wine has been in the bottle since late-March.

### CONDITIONS DURING THE HARVEST

All the white grapes had perfect conditions in which to ripen, and the timing of the harvest was ideal.

### 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 (50 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.

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COMPOSITION:	<i>55% Riesling</i>
	<i>35% Sauvignon blanc</i>
	<i>10% Weißburgunder</i>
YIELD:	<i>50 hl/ha</i>
ALCOHOL:	<i>13.5 %</i>
ACID:	<i>7,0 g/l</i>

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