

*Baron Di Pauli*



## ENOSI 2008

### VINTAGE

Following an 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

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 5 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, for harmonious, fruity wines with a pleasant acid structure.

### 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 good 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>7.5 g/l</i>

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