

Baron Di Pauli



ENOSI 2009

VINTAGE

A wet, cool winter ushered in 2009, followed by a warm period during which the vines sprouted. This caused a rapid blossom period and fast grape development. The summer was warm and dry and, up until autumn, ripening was some 14 days ahead of the previous year.

This vintage featured relatively high sugar levels and an optimum physiological ripeness.

VINIFICATION

The Riesling and the Pinot Bianco were produced by pressing whole grapes and fermenting them in stainless steel vats. The grapes of the Sauvignon were macerated for twelve hours prior to pressing, then a part of 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 mid-March.

CONDITIONS DURING THE HARVEST

Splendid autumnal weather allowed the harvesting to be timed to coincide with optimal ripeness.

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 over 30-year-old pergolas and 10-year-old wire frames. The yield is extremely low (50 hectolitres per hectare), but quite unique.

COMMENTS BY OUR OENOLOGIST

The wine presents a bright, green yellow with golden reflections. A great sensorial impact with excellent structure. The nose is evocative of gooseberry peaches, pineapple and passion fruit. On the palate, it reveals a lively flavor full of finesse, mineral texture and juicy acidity, with Citrus fruit in the aftertaste.

COMPOSITION:	<i>50% Riesling</i> <i>40% 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>

