Baron Di Pauli

ENOSI 2011

VINTAGE

After a rather dry, somewhat mild winter, the vines sprouted early. The warm spring months had a positive effect on the beginning of the vegetation and blossoming.
After a rather rainy, cool start to the summer, from the beginning of August came a long, stable period of fair weather with very warm and dry conditions that continued throughout the entire harvest period. The fine weather caused a somewhat earlier (but nonetheless physiologically perfect) ripening of the grapes.
The 2011 white wines have a beautiful fruitiness, a youthful freshness and a harmonious structure on the palate, while the red wines are marked by aromas that are typical of the variety, fine tannins and a high concentration.

VINIFICATION

The Riesling was 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. Both 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. The cool overnight temperatures enabled us to achieve a crispy acidity.

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, golden yellow with green reflections. The nose is evocative of peaches, pineapple and passion fruit. On the palate, it reveals a lively flavor full of finesse, with subtle acidity and hints of mineral.

COMPOSITION:	*55 % Riesling*
	45 % Sauvignon blanc
YIELD:	*50 hl/ha*
ALCOHOL:	*13.5 %*
ACID:	*7.2 g/l*