

Baron Di Pauli



ENOSI 2019

BIANCO
IGT

COMPOSITION: 60% Riesling
40% Sauvignon
ALCOHOL: 13.5 %
ACID: 7.0 g/l
YIELD: 50 hl/ha
RESIDUAL SU.: 3.4 g/l
BOTTLES: 10,000

TWO SOULS

Literary reminiscences of spice bazaars swept with warm breezes birthed by far-off sea-gazing cliffs. A wild urge for an imagined world, a place waiting to be explored by the curious mind of a Marco Polo redux.

VINTAGE

The weather conditions made 2019 a challenging year for our winegrowers. A relatively mild winter and early spring were followed by a wet and cool April and May. After the flowering of the vines, which was not until June, the weather changed and it became hot and dry. In late summer, some rain and below-average temperatures delayed the ripening of the grapes. Harvesting the healthy grapes began in early September and continued until the end of October.

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. 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 May.

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

The wine presents a bright, green yellow with golden reflections. The nose is evocative of gooseberry peaches, pineapple and passion fruit. On the palate, it reveals a lively flavor full of finesse, minerally texture and juicy acidity, with citrus fruit in the aftertaste.

