

Baron Di Pauli



EXILISSI 2010

VINTAGE

Following a dry and averagely cold winter, the spring began with very changeable weather. An above-averagely sunny April was followed by a rainy, cold May, which considerably influenced the blossoming time and thus the rest of the annual cycle. The extremely hot, dry July was followed by further rain in August, before the harvest began in glorious autumn weather at the beginning of September. During the ten weeks of the harvest, the weather was fine and only occasionally interrupted by rain. As a consequence of the changeable weather conditions, the 2010 harvest was very small in terms of quantity. The wines thus have outstanding qualities: the whites have plenty of fruity typicality, with an elegant acidity and freshness, while the reds are full-bodied with juicily elegant tannins.

VINIFICATION

Extending maceration few days before fermentation, spontaneous fermentation of not clarified must in 500 l oak barrels, further thirteen month aging in the same vessels, bottling in month of November 2010.

HARVEST CONDITIONS

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

VINEYARD / SOIL

Höfl unterm Stein in Söll near Tramin, at 480-550 m above sea level, over 30 year old traditional pergola trellises next to more than over 10 year old cane-pruned, wire-trained vines; heavy, loamy, chalky gravel with extremely low yields of 30 hl/ha

WINEMAKER COMMENTS

A wine endowed with concentrated and distinctive aromatic quality, olfactory complexity with clove and rose-scented, a trace of apricot and honey. It opens up only slowly, needs a lot of air, and benefits from decanting.

COMPOSITION:	<i>100% Gewürztraminer</i>
YIELD:	<i>30 hl/ha</i>
ALCOHOL:	<i>15.5 %</i>
ACID:	<i>5.3 g/l</i>
RESIDUAL SUGAR:	<i>9.0 g/l</i>

