

*Baron Di Pauli*



## EXILISSI 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

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

### 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 40 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.

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COMPOSITION:	<i>100% Gewürztraminer</i>
YIELD:	<i>35 hl/ha</i>
ALCOHOL:	<i>15.5 %</i>
ACID:	<i>4.8 g/l</i>
RESIDUAL SUGAR:	<i>8.2 g/l</i>

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