

Baron Di Pauli



EXILISSI 2015

GEWÜRZTRAMINER
RISERVA DOC

COMPOSITION: Gewürztraminer	ALCOHOL: 15.0 %
YIELD: 35 hl/ha	ACID: 4.4 g/l
BOTTLES: 2,800	RESIDUAL SU.: 7.0 g/l



THE SCENT OF DREAMS

The gold-laden midday light creates a trance, in which the heart of the matter remains hidden from the open eyes. But the nose can sense that mystery, and the palate savours its bewitching spell. The vineyards' scented rose petals insinuate the senses and rouse, from her secret place of rest, Sleeping Beauty, who wakes to an intoxicating geranium-laden garden.

VINTAGE

Summer 2015 was characterized by higher than average temperatures and lack of rainfalls. The weather situation induce us to an early harvest epoch thoughts. The heat, however, did slow the grapes development therefore we had an average harvest's epoch which began on September 1 and ended on October 27. We immediately recognize the potential of an absolutely promising vintage when we saw the grapes quality brought to the cellar.

VINIFICATION

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

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

Intense golden-yellow. Complex nose characterized by cloves, rose petals, apricot and honey. A white with a huge ageing potential.