

Baron Di Pauli



KINESIS 2017

SAUVIGNON
DOC

COMPOSITION: Sauvignon

ALCOHOL: 14,5 %

YIELD: 50 hl/ha

ACID: 5,9 g/l

BOTTLES: 6.000

RESIDUAL SU.: 2,0 g/l



EVERYTHING FLOWS

The Greeks knew it as kinesis: the never-ending flow of the world, the ever-becoming of all things. Light and wind, dancing together with the waters, impress themselves upon the earth that bears the vine that yields the cluster, which in turn is transformed into wine, which gifts us pleasure and beauty. In an instant, chaos returns to pure harmony ... is this what we call happiness?

VINTAGE

After an unusually dry winter and early appearance of the new shoots, at the end of April we had a period of frost but fortunately we got off lightly. At the beginning of May the first grape blossoms started to open. Following a wet July accompanied by thunderstorms, some with local hailstorms, the vines made fast progress towards the final ripening stage. The harvest began very early at the finishing of August and after about one month it finished at the beginning of October.

VINIFICATION

Twelve hour cold maceration in contact with the skin, fermentation in stainless steel, five months on the fine lees.

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

Bright yellow. Fine aromas of gooseberry and white flowers combined with exotic fruit and spices. Complex structure and convincing length on the palate, elegant freshness and vibrant, varietal typical acidity.