

Baron Di Pauli



# EXILISSI SELL 2015

GEWÜRZTRAMINER  
IGT

<b>COMPOSITION:</b>	Gewürztraminer	<b>ALCOHOL:</b>	11.0 %
<b>YIELD:</b>	15 hl/ha	<b>ACID:</b>	6.4 g/l
<b>BOTTLES:</b>	1,200	<b>RESIDUAL SU.:</b>	191.0 g/l

## THE SIXTH SENSE

Myths connect gods and men, overturning order and carefully made plans. Sometimes, extraordinary conditions in the vineyard combine with the oenologist's inspiration to bring us a unique, inimitable wine that hovers on the brink of dreams. .

## 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

The late harvest grapes with some botrytis were dried on racks until mid-March of the following year. After gentle pressing, the must was fermented in tonneau for three months and then aged in the same barrel for another two years.

## 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 raisining process and partial noble rot give this sweet wine great complexity with aromas of dried grapes, apricots and oriental spices.

