

Baron Di Pauli



ENOSI 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 outstanding qualities. The whites have plenty of fruity typicality, with an elegant acidity and freshness.

VINIFICATION

The Riesling and the Pinot Bianco were produced by pressing whole grapes and fermenting them in stainless steel vats. The grapes of the Sauvignon were macerated for twelve hours prior to pressing, then a part of the must was placed into barrels for fermentation. All of the wines were stored for six months on the yeast before beginning the assemblage in March. The wine has been in the bottle since mid-March.

CONDITIONS DURING THE HARVEST

Splendid autumnal weather allowed the harvesting to be timed to coincide with optimal ripeness. The cool overnight temperatures enabled us to achieve a crispy acidity.

LOCATION / SOIL

Höfl unterm Stein in Söll near Tramin (Sella / Termeno), at an elevation of 480 to 550 meters above sea-level; southeast slope. The soil is a rich, loamy calcareous gravelly substrate on which the grapes are grown on over 30-year-old pergolas and 10-year-old wire frames. The yield is extremely low (50 hectolitres per hectare), but quite unique.

COMMENTS BY OUR OENOLOGIST

The wine presents a bright, green yellow with golden reflections. A great sensorial impact with excellent structure. The nose is evocative of gooseberry peaches, pineapple and passion fruit. On the palate, it reveals a lively flavor full of finesse, mineral texture and juicy acidity, with Citrus fruit in the aftertaste.

COMPOSITION:	<i>50% Riesling</i> <i>40% Sauvignon blanc</i> <i>10% Weißburgunder</i>
YIELD:	<i>50 hl/ha</i>
ALCOHOL:	<i>14.0 %</i>
ACID:	<i>6.8 g/l</i>

