

Baron Di Pauli



ENOSI 2020

BIANCO
IGT

COMPOSITION: 60% Riesling	ALCOHOL: 13.5 %
40% Sauvignon	ACID: 6.2 g/l
YIELD: 50 hl/ha	RESIDUAL SU.: 2.0 g/l
BOTTLES: 9,000	

TWO SOULS

Literary reminiscences of spice bazaars swept with warm breezes birthed by far-off sea-gazing cliffs. A wild urge for an imagined world, a place waiting to be explored by the curious mind of a Marco Polo redux.

VINTAGE

A relatively milde winter was followed by a dry March and a dry and warm April, and flowering set in somewhat earlier than usual. There were no long heatwaves in the summer. In spite of this, the head start in the vegetation cycle became shorter and shorter up to the harvest, and the first grapes were harvested at the beginning of September, with the last load reaching the winery on October 8.

VINIFICATION

The Riesling was 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 May.

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 wine presents a bright, green yellow with golden reflections. The nose is evocative of gooseberry peaches, pineapple and passion fruit. On the palate, it reveals a lively flavor full of finesse, minerally texture and juicy acidity, with citrus fruit in the aftertaste.

