

Baron Di Pauli



ENOSI 2022

BIANCO
IGT

COMPOSITION: 66% Riesling
34% Sauvignon
ALCOHOL: 14.0 %
ACID: 6.3 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

The winter months of 2022 were markedly poor in precipitation. Only April brought significant rain and replenished the groundwater somewhat. May was one of the warmest on record and gave a strong boost to vegetation. The entire summer was marked by drought and was reminiscent of the summers of 2003 and 2015. The ripening of the grapes progressed rapidly and already on the end of August the first grapes were harvested. As the autumn also brought hardly any precipitation, the grape harvest went smoothly and excellent grapes were harvested. As early as mid-October, the grape harvest came to an end.

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 - bottling in 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.