

Baron Di Pauli



# ENOSI 2023

BIANCO  
IGT

<b>COMPOSITION:</b>	40 % Sauvignon	<b>BOTTLES:</b>	9,000
	30 % Riesling	<b>ALCOHOL:</b>	13.5 %
	30 % Incr. Manzoni.	<b>ACID:</b>	6.3 g/l
<b>YIELD:</b>	50 hl/ha	<b>RESIDUAL SU.:</b>	2.0 g/l



## 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 2023 winegrowing year was characterized by changeable weather and the resulting increased work in the vineyard. A snow-deficient winter and a warm March accelerated the start of vegetation. A typical April and a rainy May led to flowering close to the long-term average. June was unstable, with heat waves and drought. July brought a lot of rain coupled with some very hot days. Despite extreme temperature fluctuations in August, a golden autumn brought us a successful grape harvest with very good grape qualities overall.

## VINIFICATION

Riesling grapes are pressed entirely then fermented in stainless steel tanks. Sauvignon grapes are macerated on the skins for 12 hours before pressing. Aged in stainless steel tanks and large oak barrels for six months. Blending and bottling follow.

## 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.