ELENA WALCH

Pinot Bianco 2022

Alto Adige DOC



VARIETY 100% Pinot Bianco

VINIFICATION

After harvest, the grapes are carefully crushed and pressed. The fresh must is statically clarified at low temperatures and then gently fermented at a controlled temperature of 20°C in stainless steel tanks. The young wine matures in stainless steel tanks for several months on the fine lees.

TASTING NOTES

Our Pinot Bianco presents itself in clear, bright straw yellow, with fruity aromas, fresh apple notes and a touch of herbs in the bouquet. In the mouth, the wine surprises with elegant, mineral depth, lively acidity and a fresh finish.

TERROIR

Steep vineyards on light limestone and porphyric soils. An interplay of cool altitudes up to 900m above sea level, as well as warmer locations at mid-altitude around the 250m. Handpicked with the utmost care.

VINTAGE 2022

An excellent vintage 2022 is awaiting you! As a result of the warm, stable summer, grapes of the very best health and with balanced values have reached our cellar. The 2022 wine year began with a warm spring, which led to an early start of flowering. The succeeding summer was consistently dry and warm-to-hot by the midsummer. The drought did not cause any problems, not at least thanks to our irrigation systems and smart technology. The warm summer months have resulted in extraordinarily healthy grapes of very good quality and maturity. The acidity values were somewhat lower due to the vintage, but well balanced and were supported by targeted foliage work during the summer months, and a slightly earlier harvest. The first grapes were harvested at the end of August - as always entirely by hand. Overall, the wines show complexity, great structure and very good fruit.

FOOD PAIRING

An extremely versatile wine for many occasions, delicious as an aperitif or accompaniment for light starters as well as full-bodied first courses, white meat or poultry dishes.

Appellation: Alto Adige DOC Residual sugar: 2,0 g/L

Alcohol: 13,00 % Vol. Aging: 3-5 years

Total acidity: 6,3 g/L Availability: 0,75 l

Harvest: Entirely handpicked