
ELENA WALCH

Pinot Bianco 2020

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 2020

Spring 2020, with its beautiful weather and warm temperatures, with spring flowers in the garden and thick blankets of fresh snow on the mountains, has led to a relatively early development of the vines, which has levelled off with the cooler temperatures in June. After a warm mid-summer, the harvest began in the first days of September. Autumn was characterized by warm days and cool nights but also by some erratic weather, with the careful cultivation of the vineyards in early summer making itself felt. The 2020 vintage has produced wines of great Alto Adige typicity: The young white wines are characterized by fresh liveliness and clear aromatic expression, the red wines show very good structure and straightforward, fine 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

Alcohol: 13,00 % Vol.

Total acidity: 5,8 g/L

Residual sugar: 3,2 g/L

Aging: 3-5 years

Availability: 0,75 l