
ELENA WALCH

Schiava 2025

Alto Adige DOC



VARIETY

100% Schiava

VINIFICATION

Temperature controlled fermentation in stainless steel tanks with 6 days of skin contact, followed by the maturation in traditional large oak casks.

TASTING NOTES

Bright ruby in colour with a delicate hint of cherry on the nose. On the palate, it is harmonious and elegant due to naturally mild acidity and tannin with a pleasant bitter almond flavour on the finish. An elegant, fruity red wine with good lengths.

TERROIR

Calcareous soils at medium altitude, where the grapes can benefit most from the Mediterranean climate with warm summer days combined with cool mountain nights.

lightweight 395 g

VINTAGE 2025

The 2025 harvest began early on August 27th and concluded just over a month later. After relatively early flowering, a warm and dry June was followed by a markedly cooler July, which played an important role in preserving the natural freshness and acidity of the grapes. August provided ideal ripening conditions, and despite a September alternating between sunshine and occasional rainfall towards the end of harvest, the grapes reached our cellar in excellent health and optimum balance. We look ahead with optimism and confidence to the exceptional quality of this year's vintage.

FOOD PAIRING

An interesting wine for Mediterranean and Pasta dishes, as well as antipasti. Serve chilled.

Appellation: Alto Adige DOC

Residual sugar: 2,1 g/L

Alcohol: 12,50 % Vol.

Aging: 2-4 years

Total acidity: 5,0 g/L

Availability: 0,75 l

Harvest: Entirely handpicked