

Pinot Bianco 2025

Alto Adige DOC

Elena Walch is certified VIVA



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 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 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: 2,3 g/L

Alcohol: 13,00 % Vol.

Aging: 3-5 years

Total acidity: 5,5 g/L

Availability: 0,75 l

Harvest: Entirely handpicked