
ELENA WALCH

Pinot Nero 2025

Alto Adige DOC



lightweight 395 g

VARIETY

100% Pinot Noir

VINIFICATION

Traditional temperature controlled fermentation for about 10 days in stainless steel tanks. Afterwards, malolactic fermentation and maturation take place partially in large oak barrels of 22hl and stainless steel tanks.

TASTING NOTES

Our Pinot Nero Elena Walch shines in clear, fresh ruby red. A fruity play of aromas of red berries, cherries and raspberries as well as spicy notes with some white pepper characterizes the bouquet. In the mouth, the wine convinces with juicy structure and inviting freshness, with soft, velvety tannins, discreet spices in the background and a youthful, elegant finish.

TERROIR

A deliberate combination of vineyards in warmer locations around the 400m blended with material from altitudes of up to 950m. Limestone and porphyry soils in south-eastern and south-western orientation. Severe selection employed.

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

The ideal companion to first courses and light main courses.

Appellation: Alto Adige DOC

Alcohol: 13,00 % Vol.

Total acidity: 5,4 g/L

Harvest: Entirely handpicked

Residual sugar: 1,5 g/L

Aging: 5-7 years

Availability: 0,75 / 0,375 l