
ELENA WALCH

Schiava 2018

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.

VINTAGE 2018

The vintage 2018 presents itself as an excellent vintage with an excellent quality. Winter lingered a bit, resulting in a slightly late mid-April sprouting, but warm and rainy conditions through late May flowering re-aligned the calendar. The harvest finally started in best weather conditions in late August - a few cooler weeks in the middle to the end of August had postponed the start of reading for a few days after the very hot and dry weeks in July. It was followed by a golden autumn with sunny and warm days - for each variety, the ideal, phenolic maturity was awaited. Already cool nights, especially with the white wines, were crucial for preserving acidity and freshness. A great vintage in Alto Adige!

FOOD PAIRING

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

Appellation: Alto Adige DOC

Alcohol: 13,00 % Vol.

Total acidity: 5,0 g/L

Residual sugar: 3,6 g/L

Aging: 2-4 years

Availability: 0,75 l