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# ELENA WALCH

## Pinot Nero 2019

Alto Adige DOC



### 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 600m. Limestone and porphyry soils in south-eastern and south-western orientation. Severe selection employed.

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### VINTAGE 2019

The 2019 vintage presents itself as a classic Alto Adige vintage, albeit a smaller harvest. Starting with a warm spring, there was a delayed increase to higher temperatures after a cooler April and May. Harvest began the second week of September, two whole weeks later than in 2018 and our historic Alto Adige starting time. This enabled the grapes to benefit from the praised "golden Alto Adige autumn" with warm days and cool nights. In particular, the vineyards at higher altitudes, where maturation is attained later, were able to benefit from the very best weather conditions in late autumn.

### FOOD PAIRING

The ideal companion to hearty starters, dishes based on beef or venison and spicy cheeses.

Appellation: Alto Adige DOC

Alcohol: 13,00 % Vol.

Total acidity: 6,0 g/L

Residual sugar: 2,9 g/L

Aging: 5-7 years

Availability: 0,75 / 0,375 l