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# ELENA WALCH

## Pinot Nero 2020

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 2020

Spring 2020, with its beautiful weather and warm temperatures, with spring flowers in the garden and thick blankets of fresh snow on the mountains, has led to a relatively early development of the vines, which has levelled off with the cooler temperatures in June. After a warm mid-summer, the harvest began in the first days of September. Autumn was characterized by warm days and cool nights but also by some erratic weather, with the careful cultivation of the vineyards in early summer making itself felt. The 2020 vintage has produced wines of great Alto Adige typicity: The young white wines are characterized by fresh liveliness and clear aromatic expression, the red wines show very good structure and straightforward, fine fruit.

### FOOD PAIRING

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

Appellation: Alto Adige DOC

Residual sugar: 2,9 g/L

Alcohol: 13,00 % Vol.

Aging: 5-7 years

Total acidity: 6,0 g/L

Availability: 0,75 / 0,375 l

Harvest: Entirely handpicked