
ELENA WALCH

Schiava 2023

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 2023

We are delighted with an interesting 2023 vintage! Even though we have experienced a challenging growing season with alternating warm and cool periods with some rain, we have had a fantastic harvest season with the best possible weather conditions for ripening. After a midsummer June and July, followed by high rainfall at the beginning of August, the grapes were able to benefit and ripen for a long time from the optimal conditions with plenty of sunshine. Harvest began late in early September with ideal weather conditions which were only replaced by more unstable weather towards the end. Warm daytime temperatures and cool nights allowed the grapes to reach optimum ripeness with balanced acidity levels and clear fruit, and good structure.

FOOD PAIRING

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

Appellation: Alto Adige DOC

Residual sugar: 2,3 g/L

Alcohol: 13,00 % Vol.

Aging: 2-4 years

Total acidity: 4,9 g/L

Availability: 0,75 l

Harvest: Entirely handpicked