
ELENA WALCH

Pinot Grigio 2023

Alto Adige DOC



VARIETY

100% Pinot Grigio

VINIFICATION

After harvest, the grapes are carefully crushed and pressed. The fresh must is statically clarified at low temperatures and then gently fermented at a controlled temperature of 20°C in steel tanks. The young wine matures in steel tanks for several months on its fine lees.

TASTING NOTES

Our Pinot Grigio captivates with light straw yellow and fruity notes of ripe pears, white pepper and a bit of sage in the nose. Mineral- salty richness and a crisp acidity are distinctive on the palate. A wine with backbone!

TERROIR

Steep slopes with southeast and southwest orientation between 250 and 600m. An interplay of brisk mountain and warmer mid-level vineyards. Calcareous soils with clay, sand and porphyric parts. Handpicked with the utmost care.

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 midsummery 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 extremely versatile wine for many occasions and interesting combinations: as an aperitif as well as an accompaniment to full-bodied first courses, drilled fish dishes and cheese fondue.

Appellation: Alto Adige DOC

Residual sugar: 1,9 g/L

Alcohol: 13,00 % Vol.

Aging: 3-4 years

Total acidity: 5,8 g/L

Availability: 0,75 l

Harvest: Entirely handpicked