
ELENA WALCH

Pinot Bianco 2023

Alto Adige DOC



VARIETY

100% Pinot Bianco

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 stainless steel tanks. The young wine matures in stainless steel tanks for several months on the fine lees.

TASTING NOTES

Our Pinot Bianco presents itself in clear, bright straw yellow, with fruity aromas, fresh apple notes and a touch of herbs in the bouquet. In the mouth, the wine surprises with elegant, mineral depth, lively acidity and a fresh finish.

TERROIR

Steep vineyards on light limestone and porphyric soils. An interplay of cool altitudes up to 900m above sea level, as well as warmer locations at mid-altitude around the 250m. 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, delicious as an aperitif or accompaniment for light starters as well as full-bodied first courses, white meat or poultry dishes.

Appellation: Alto Adige DOC

Residual sugar: 2,2 g/L

Alcohol: 13,00 % Vol.

Aging: 3-5 years

Total acidity: 6,3 g/L

Availability: 0,75 l

Harvest: Entirely handpicked