
ELENA WALCH

Pinot Bianco 2024

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 2024

The vintage 2024 presents itself with excellent quality. After an unstable spring with rain at the time of flowering, the start of the summer was characterized by fresh temperatures, which required attention and increased work in the vineyards. July and August, on the other hand, were dry with wonderful summer weather. The high temperatures and plenty of sunshine in midsummer created ideal conditions for the ripening process of the grapes, which resulted in well-balanced grapes with good pH, acidity- and sugar levels. Overall, the harvest was smaller in terms of quantity, but the quality is excellent.

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

Alcohol: 13,00 % Vol.

Total acidity: 5,9 g/L

Harvest: Entirely handpicked

Residual sugar: 1,7 g/L

Aging: 3-5 years

Availability: 0,75 l