
ELENA WALCH

Schiava 2022

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 2022

An excellent vintage 2022 is awaiting you! As a result of the warm, stable summer, grapes of the very best health and with balanced values have reached our cellar. The 2022 wine year began with a warm spring, which led to an early start of flowering. The succeeding summer was consistently dry and warm-to-hot by the midsummer. The drought did not cause any problems, not at least thanks to our irrigation systems and smart technology. The warm summer months have resulted in extraordinarily healthy grapes of very good quality and maturity. The acidity values were somewhat lower due to the vintage, but well balanced and were supported by targeted foliage work during the summer months, and a slightly earlier harvest. The first grapes were harvested at the end of August - as always entirely by hand. Overall, the wines show complexity, great structure and very good fruit.

FOOD PAIRING

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

Appellation: Alto Adige DOC

Residual sugar: 2,2 g/L

Alcohol: 13,00 % Vol.

Aging: 2-4 years

Total acidity: 4,6 g/L

Availability: 0,75 l

Harvest: Entirely handpicked