
ELENA WALCH

Pinot Grigio 2020

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 2020

Spring 2020, with its beautiful weather and warm temperatures, with spring flowers in the garden and thick blankets of fresh snow on the mountains, has led to a relatively early development of the vines, which has levelled off with the cooler temperatures in June. After a warm mid-summer, the harvest began in the first days of September. Autumn was characterized by warm days and cool nights but also by some erratic weather, with the careful cultivation of the vineyards in early summer making itself felt. The 2020 vintage has produced wines of great Alto Adige typicity: The young white wines are characterized by fresh liveliness and clear aromatic expression, the red wines show very good structure and straightforward, fine fruit.

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, fish or white meat.

Appellation: Alto Adige DOC

Alcohol: 13,00 % Vol.

Total acidity: 5,9 g/L

Residual sugar: 3,1 g/L

Aging: 3-4 years

Availability: 0,75 l